

# Carpaccio

1 lb     *beef tri-tip*  
          *salt*  
          *cracked black pepper*  
          *olive oil*

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1 bunch   *radishes*  
½ bunch   *chopped cilantro*  
1 bunch   *micro greens*  
1 tbsp     *julienned ginger*  
1 tsp      *chopped hot peppers*

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2 tbsp     *light soy sauce*  
1 tbsp     *sesame oil*  
2 tbsp     *lime juice*  
½ tsp      *salt*

Thoroughly clean the beef, sprinkle with salt and pepper, and pan fry at high heat for about 1 minute each side. Let cool in refrigerator, or if time permits freeze lightly.

Thinly slice beef using a very sharp knife or a commercial meat slicer. Arrange on serving platter and sprinkle with thinly sliced radishes, chopped cilantro, micro greens, julienned ginger, and very finely chopped chilli peppers.

Blend soy sauce with sesame oil, lime juice, and salt. Drizzle over meat.

Serve on toast.

**Serving suggestion:** Can be served with baby roquette (arugula) tossed in a basic vinaigrette made from grape seed oil, lemon juice, sugar, salt, honey dijon mustard and white truffle oil.