Beef Carpaccio with Arugula, Lemon, and Parmesan

Quick · Holiday · Serves 4

Ken's note: TBD

Paper-thin raw beef with lemon, olive oil, peppery arugula, and shaved Parmesan. The beef is served raw, so buy the freshest tenderloin from a butcher you trust. If you'd rather not, thin-sliced rare roast beef or bresaola works.

Ingredients

- 8–10 oz beef tenderloin, trimmed of all fat and sinew
- Flaky sea salt and black pepper
- 3–4 Tbsp extra-virgin olive oil (the best you have)
- Juice of 1 large lemon, plus wedges for serving
- 2–3 cups baby arugula
- ⅓ cup shaved Parmesan (use a vegetable peeler)
- Optional: snipped chives, thinly shaved radishes, toasted baguette slices

Method

1. Wrap the beef tightly in plastic and freeze 20–30 minutes, until very firm but not frozen. Slice as thinly as you can, then place the slices between sheets of plastic or parchment and pound gently until nearly translucent. Chill four dinner plates 10 minutes.
2. Arrange the beef in overlapping circles on the plates. Drizzle with olive oil and a little lemon juice, and season with a pinch of flaky salt and pepper.
3. Toss the arugula with 1–2 Tbsp oil, 1 Tbsp lemon juice, and a pinch of salt and pepper (fold in chives or radishes if using). Mound it in the center of each plate, shave the Parmesan on top, and finish with a thread of oil. Serve right away with lemon wedges and crostini. Slice and pound the beef up to 30 minutes ahead; dress at the last minute.