



VEAL TARTAR & CARPACCIO

QimiQ **BENEFITS**



Tips

Sprinkle with herbal oil (e.g., basil oil)
and season with Pepe Valle Maggia

INGREDIENTS FOR 4 PORTION

FOR THE TARTAR

120 g Veal fillet, fresh
Capers, finely chopped
Salt
Pepper
Olive oil
Herbs, of choice

FOR THE CARPACCIO

400 g Veal fillet
Olive oil
Salt
Pepper

FOR THE OVEN TOMATOES

250 g Cherry tomatoes
25 g Olive oil
5 g Salt
7 g Sugar
2 Thyme sprig(s)
1 Garlic clove(s)
1 White onions, small
Olive oil, to cover

INGREDIENTS FOR THE BASE RECIPE QIQ DIP SAUCE

250 g QimiQ Cream Base
125 g Rapeseed oil
32.5 g QiQ Base for Butter Sauce

INGREDIENTS FOR THE DIP

200 g Base recipe QiQ Dip Sauce
80 g Orange juice, fresh
10 g Dijon mustard
4 g Honey
4 g Basil, finely sliced
2 g Orange zest
10 g Lemon oil
0.3 g Cayenne pepper
1 g Salt

TO GARNISH

Herb oil (e.g. basil oil)
Pepe Valle Maggia

METHOD

1. For the tartar: cut the fillet tips into fine cubes. Marinate with salt, pepper and olive oil and mix the finely chopped capers and herbs into the mixture as desired and season to taste.
2. For the carpaccio: brush the fillet with a little oil, season with salt and pepper and wrap it in cling film as tightly as possible. Wrap the cling filmed roll in aluminum foil, twist into the desired shape and freeze. Cut the fillet in a frozen state into wafer-thin slices, preferably with a slicer. Tip: use saddle of veal.
3. For the oven tomatoes: finely dice the onion and garlic. Place on a baking tray with the remaining ingredients and mix well. Place the tray in the oven at 160–170 ° C (fan oven) for approx. 15 minutes and roast the tomatoes. Allow to cool and dry in the oven at 60 ° C for another 4–5 hours. Layer the tomatoes in mason jars and cover with olive oil.
4. For the Base recipe QiQ Dip Sauce: heat the QimiQ Cream Base in a saucepan to 85 ° C. Remove from the heat and stir in the QiQ Base for Butter Sauce, until it has completely dissolved. Slowly work in the oil with a hand blender or whisk.
5. For the dip: place the Base QiQ Dip Sauce in a bowl. Add the fresh orange juice, Dijon mustard, honey, basil, orange zest, lemon oil, cayenne pepper and salt and stir well with a whisk.
6. Plating: spread the orange and basil dip on a plate to create a base. Place approx. 100 g carpaccio on top and then 30 g of the tartar on top of the carpaccio. Our tip: garnish the plate with oven tomatoes, capers and lettuce. Drizzle with herb oil (e.g. basil oil) and lightly season with the Pepe Valle Maggia.