

Carpaccio of MRIJ-rund with Reypenaer VSOP

Ingredients for 4 persons:

200 g beef fillet, 2 tbs mustard, lemon juice, olive oil, 80 g rocket leaves, 4 slices white bread, butter, Reypenaer VSOP, freshly ground pepper, 'fleur de sel' French sea salt.

Spread the mustard over the beef and roll up the meat tightly using cling film to form a firm roll. Freeze the meat slightly and then slice it very thinly using a slicing machine or a very sharp knife. Arrange the slices overlapping on a plate, rub in the lemon juice and olive oil, season well with freshly ground pepper and the salt. Cut off the crusts of the white bread, cut into cubes and fry in the foaming butter until golden brown. Drain on kitchen paper and sprinkle over the carpaccio. Dress the rocket leaves lightly with olive oil and arrange it in the centre of the dish. Finish with thin triangles of Reypenaer VSOP, sliced using a cheese slicer.

