

Txuleta Carpaccio, Black Truffle, Zamorano Cheese and Truffle Mayonnaise



PREP TIME

5 MINS



COOK TIME

10 MINS



TOTAL TIME

15 MINS



SERVES 4 PEOPLE



EASY



Ingredients

1kg Galician steak on the bone, sirloin part
2 whole black summer truffles
50g of cured Zamorano cheese
100ml mayonnaise
Black truffle oil
Selection of aromatic leaves such as rocket, wood sorrel and pea shots
Freshly cracked black pepper and sea salt to taste

Method

Start by taking the bone off the sirloin steak and trimming any fat until you are only left with the eye of the sirloin. Wrap it tight in cling film and store in the freezer for a couple of hours to harden.

To make the truffle mayonnaise, mix in a bowl the mayonnaise with a 1 tbsp of truffle oil, some finely grated black truffle and a splash of water, mix well and set aside.

Before serving, take the sirloin steak out of the freezer and with the help of a very sharp knife, slice it very thin across the grain and lay the slices flat on your serving plates to make a wide circle with little overlapping.

To serve, season each carpaccio plate with salt and freshly cracked black pepper, drizzle some truffle mayonnaise, with the help of a truffle mandolin shave some slices of black truffle and Zamorano cheese, scatter your choice of green aromatic leaves and drizzle with truffle oil before serving.