Carpaccio with cheese DŽIUGAS®



Ingredients

1/2	of a chilli pepper
200 g	of beef cut
1/2	of grapefruit juice
10 g	of olive oil
pagal skonį	salt, black pepper, celery leaves
pagal skonį	freshly ground peppers
70 g	of cheese Džiugas Delicate matured for 24 months
5 g	of chives

Preparation

Season the thinly sliced raw meat with pepper, salt, chopped celery leaves and chilli peppers. Squeeze the grapefruit juice, pour olive oil and add chives and grate some cheese Džiugas matured for 24 months.

200 of beef cut (sliced very thinly).

Bon appétit!