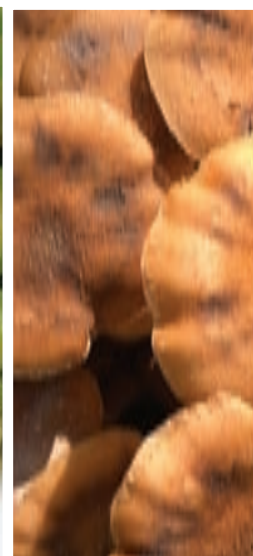


CUISINE



Il Carpaccio's



CHEF: EDDIE CAMPOS

- Originally from El Salvador
- Has been cooking for 16 years, including restaurants in Washington and Virginia
- This self-taught chef specializes in Italian cuisine (he is especially proud of his tiramisu) and loves the food so much he learned to speak Italian

Succulent beef tenderloin infused with Italian flavor.

Photos by Rob Kaufman

Filetto VITTORIO

This month's dish comes to us courtesy Il Carpaccio in Pineland Station. Filetto Vittorio combines the rich flavors of a well-grilled beef tenderloin with the texture of wild mushrooms and home made ricotta ravioli. Feel free to use store-bought ravioli, but for the more adventurous amongst us we have included a recipe for making your own. Call Il Carpaccio at 342-9949.

INGREDIENTS:

8 oz. tenderloin
1/2 lb. mixed mushrooms, equal parts crimini, shiitake and porcini

FOR REDUCTION OF BAROLO SAUCE:

8 oz. Amarone wine • shallots • thyme • 8 oz. beef stock

FOR RAVIOLI:

1/2 cup ricotta cheese • 1/4 cup and 2 tbs. crumbled gorgonzola
2 tbs. chopped parsley • 1 tbs. roasted garlic paste

salt • freshly ground black pepper • 3 sheets spinach pasta

METHOD:

Begin by making the ravioli. In a bowl, combine, all ravioli ingredients except for pasta, season to taste with salt and pepper. Lay one sheet of pasta on floured surface and spoon ricotta mixture in generous spoonfuls about two inches apart. Brush a small amount of water around each pile and fold pasta lengthwise over filling, then press gently to seal. Trim with a fluted pasta wheel and place on a baking sheet lightly dusted with cornmeal. Boil in a large pot of salted water for 3 to 4 minutes, gently stirring to keep ravioli from sticking to each other.

Now that you have prepared your ravioli, grill 8 oz tenderloin to your desired doneness.

For sauce, reduce the wine with shallots and thyme, then add beef stock.

Sauté mushrooms in olive oil, then place on plate to make a bed for the beef. Garnish tenderloin with ravioli, then pour reduction on top. Garnish with a sprig of asparagus. Bon appetito! **M**