



## Unit 1 recipes

### Recipe 1 – Carpaccio with Cress or Specialties

*Carpaccio of fresh strawberries with parmesan, Rock Chives®, Basil Cress and Zallotti Blossom*

#### Servings

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#### Ingredients

- 60 g Strawberries
- 1 tsp Extra virgin olive oil
- 1 x Cracked black pepper
- 20 g Mature parmesan
- ½ punnet Basil Cress
- ½ punnet Rock Chives®
- 1 stem Zallotti Blossom

#### Method

- Hull and slice the strawberries very thinly and lay onto a small plate.
- Drizzle with a little extra virgin olive oil.
- Add a generous pinch of cracked black pepper; then shave the parmesan over the top, using a speedy peeler. Crumble any particularly large pieces into smaller pieces.
- Using a pair of scissors, cut the Basil Cress and Rock Chives® at the base and drop a few of each over the top.
- Pull the Zallotti Blossom stem through your fingers gently, to remove the blossom from the stem, then scatter over the top.
- Taste and then write down how you think the dish tastes, describing the different elements.