

Yak Carpaccio

(Recipe Compliments of WoodsEdge Farm)

Ingredients:

1.5 pounds WoodsEdge Yak tenderloin
2 tablespoons black peppercorns
3 tablespoons fresh thyme leaves
1 lemon
4 ounces Parmesan
4 ounces arugula
Extra-virgin olive oil

Preparation:

1. Grind the peppercorns and mix with 1/2 teaspoon of salt and the thyme.

2. Rub the tenderloin lightly with olive oil, then rub the pepper mixture into the yak. Heat a grill pan to very hot, and sear the yak on all sides. Cool.

3. Use a long, sharp-bladed knife to slice the yak as thinly as possible. Place the slices on a board and press with the flat blade of the knife to extend each piece.

4. Cover a cold plate with the yak and season to taste.

5. Shave the Parmesan. Toss the arugula with olive oil and a little lemon juice. Scatter the leaves over the yak and put the Parmesan shavings on top.



Bon Appetite!

EST. 1976.

WoodsEdge Farm
— *Tibetan Yaks* —
STOCKTON, N.J.