

LEMON BASE MARINADE

Ingredients

Juice and Zest of Lemon

2 x Tablespoon Olive Oil PER 1 x Whole Lemon

1 x Teaspoon Black Pepper (Approx 5g)

For CARPACCIO – NO ALLERGENS

1. Marinate Fillet tail for 1-1.5 Hours
 2. Slice thinly by hand approx. ¼ Inch thick
 3. Place between 2 sheets of clear film and flatten, use rolling pin to roll out to wafer thin thickness.
 4. Serve/sell with a pot of Lemon base marinade
- OR can sell as a full home assembly kit with, Rocket, Parmesan Shavings, Rock Salt, and Lemon base marinade.

This won a Diamond and Best Beef product in 2013 and is still very popular...

We ask for 48 hour Notice

HACCP is also available



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