



Bresaola with Almonds & Orange Oil

Infused with orange zest, this Bresaola recipe is sure to add decadence to any dinner party

Serves: 2

Prepare: 10 Minutes

Cook: 20 Minutes

Difficulty: easy

Ingredients

- [140g bresaola](#)
- ½ cup almonds
- ½tsp sea salt
- 1tsp sweet paprika
- ½tsp sugar
- 1tsp amchur (if available)
- 100ml extra virgin olive oil
- grated zest of 1 orange

Method

1. Preheat oven to 120°C
2. In a small pan add olive oil, the orange zest, plus a strip of the rind. Heat very lightly on a low heat, do not let the oil come to smoke, just heat enough to release the oils from the orange (approximately five minutes)
3. In a bowl add a tiny drizzle of oil to the almonds, sprinkle with the amchur and paprika and toss
4. Roast the almonds in the oven for 10-15 minutes or until they are lightly toasted, leave to cool
5. To serve, arrange the bresaola on a plate and drizzle with the orange oil, sprinkle a few almonds on top and a bit of grated orange zest. Serve the leftover almonds in a bowl for snacking with the dish