

BEEF AND CIPOLLINE SATAY



Chef: Maurizio Ferrari

Method

Serve 1

In a bowl, pour the Balsamic Vinegar, the teriyaki sauce, the ginger and the coriander, mix well. Marinate the beef into 3/4 of the liquid for about 4-6 hours. At this point form the skewers alternating a cube of beef with a Baby Onion in Balsamic Vinegar, using all the ingredients.

On a hot grill, cook the skewers until the desired cooking temperature. Serve hot with the remaining sauce.

Menù Ingredients

20 ml. Aceto balsamico di Modena I.G.P. - EN0
50 g.+ 30 ml. of Balsamic Cipolline all'aceto balsamico di
Modena I.G.P. - Baby onions in Balsamic vinegar of Modena
PGI - VW1

Ingredients

5 g. Ginger, grated
80 ml. Teriyaki sauce
120 g. Beef, cut into cubes
3 Wooden Skewers
q.s. Fresh Coriander, chopped