BEEF BITES, WALNUTS AND MUSHOOMS



Menù Ingredients

120 g. Salsa alle noci - Walnut sauce - C4H
300 g. Funghi Famigliola gialla trifolati - Yellow Family mushrooms with garlic, oil and parsley - F11
50 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.b. Glassa all'aceto balsamico di Modena IGP - Balsamic glaze - D20

Ingredients

720 g. Beef Fillet
120 g. Heavy Cream
50 g. Milk
25 g. Shallots
1 Garlic Clove
q.s. Fresh Thyme
q.s. Salt & Pepper

Chef: Tommaso Ruggieri

Gluten Free

Method

Serve 6

Prepare the Vegetable Stockon following the instruction on the package. In a pan, heat the extra virgin olive oil and fry the chopped shallot and the garlic clove, sautè over moderate heat for two minutes; add the beef fillet cut into cubes, season with salt and pepper . Incorporate the heavy cream and milk bringing it to a boil; finally add. the Walnut Sauce and a little vegetable sock., let the sauce to reduce At this point, add the Yellow famigliola mushrooms (drained from their liquid) and cook for another couple of minutes. Serve the beef with a drizzle of Balsamic Glaze and a sprig of thyme.

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