

## BEEF FILLET IN WALNUT AND THYME WITH TRUFFLED ZABAIONE, BROCCOLI AD VITELLOTTE MUSHED POTATOES



**Chef:** Maurizio Ferrari

### Menù Ingredients

75 g Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07  
Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

1200 g beef fillet  
54 ml dried sherry  
300 g milk  
60 g butter  
6 egg yolks  
90 g walnut  
150 g vitelotte potatoes  
fresh thyme  
leek  
seed oil  
pepper  
salt  
150 g speck  
lemon juice

## Method

---

For 6 people

Lay out the speck close together on a chopping board.

Place the beef fillet on top and roll it up with the slices of speck.

Roll the meat in a cloth and let it stand in the fridge for 2 hours.

Blend the nuts and thyme in a mixer.

Steam the broccoli, leaving them green and crunchy. Boil the vitelotte potatoes. Drain and peel them.

Whisk the potatoes with warm milk and a pinch of salt, to get a creamy mashed potato.

Prepare the zabaglione in a bain-marie.

In a metal bowl whisk the egg yolks with 2 spoons of warm water, until creamy and frothy.

Add slowly 150ml of extra virgin oil, the lemon juice and sherry, keep whisking.

Remove the zabaglione from the heat and add the Tartufata mushroom paste. Season to taste.

Remove the wrap from the beef fillet and slice in 4 portions of 200g each.

In a pan, heat 2 spoons of oil and 20g of butter.

Brown the pieces of beef, until they have a golden crust.

Spread the rest of the butter on a side of the beef and sprinkle with chopped nuts and thyme.

Finish cooking in a preheated oven at 200°C.

Then let it stand for 10 minutes.

Arrange the truffle zabaglione on a plate and place the fillet on top.

With the help of a piping bag, decorate with the mashed potatoes and 3 sprigs of thyme in 3 different areas of the plate.

Arrange the boiled broccoli and complete with the leek fried in sunflower oil.