

BEEF TAGLIATA WITH PORCINI MUSHROOMS AND MIXED SALAD LEAVES



Menù Ingredients

360 g Èporcino - GX1

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Profumoro - Profumoro Herbs Salt - P81X

Ingredients

Garlic

Parsley

Mixed salad leaves

1,1 kg Beef

Chef: Leonardo Pellacani

Method

Cook the meat on a griddle pan. In the meantime sauté the porcini mushrooms with the chopped garlic and parsley for a few minutes. Arrange the mixed salad leaves on the bottom of the plate, add the meat and finish with the sautéed mushrooms. Serve with a drizzle of extra virgin olive oil.