

BEEF TAGLIATA WITH WOODLAND INFUSION



Menù Ingredients

300 g Èboscomix - GT1

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

Ingredients

Garlic

Parsley

Pepper

Mix salad leaves

1200 g Beef

Chef: Leonardo Pellacani

Method

Cook the beef on a griddle pan.

In the meantime sauté the 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.