

BEEF TONGUE WITH PICKLED VEGETABLES



Menù Ingredients

600 g Giardiniera all'Emiliana (Pickled Vegetables) - WO3
90 g Pesto di Senape - Mustard seeds & leaves pesto - KK7

Ingredients

Salt
600 g Beef tongue

Chef: Leonardo Pellacani

Method

Cook the beef tongue sous vide at low temperature (82°) for 18 hours and then blast chill. Slice the tongue and arrange on a dish. Add the pickled vegetables and season the tongue with mustard pesto.