

BLACK AND WHITE FILLET



Chef: Monica Copetti

Method

For 6 people

Grind the black peppercorn and sprinkle onto both sides of the meat. In a casserole dish, melt the butter and sauté the fillet. Simmer with a little red wine until reduced. After cooking keep the beef warm. Add a spoon of Crema con Tartufo to the juices of the beef. Plate the meat and pour the truffle mixture over the top. Heat the Cheese cream with the white Tartufata. Plate the dish: Alternating the white sauce and the black one. Serve immediately.

Gluten Free Method

*Utilizzare farina riportante la dicitura "senza glutine" in etichetta.

Menù Ingredients

150 g Crema ai formaggi al profumo di tartufo - 5-cheeses and truffle aroma sauce - EI1X

300 g Crema tartufata – Mushrooms and truffle paste - E52
to taste Sale alle erbe - Herbs and Spices Salt - PGO

Ingredients

1.2 kg Beef fillet

1 glass Red wine

100 g White flour

100 g Butter

100 g Black peppercorn