BOILED MEAT WITH GREEN SAUCE



Menù Ingredients

180 g Salsa verde - Green sauce - VDP
240 g Insalata arcobaleno - Rainbow Salad - VF1
450 g Maionese “Troppo buona” - “Troppo buona” Mayonnaise - E25

Ingredients

1 kg Beef
to taste Spring mix

Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Put the beef in cold water, bring it to a boil and add salt. Continue cooking for about 2 hours until the meat becomes tender. Drain the Rainbow salad and mix it with “Troppo buona” Mayonnaise to create an insalata capricciosa. Spread the insalata capricciosa on the plate, add the beef cut into large cubes and the Green sauce. Finish the dish by decorating with spring mix.

Gluten Free Method

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