

STEAMED VEAL TONGUE WITH PEPPER AND ORANGE



Menù Ingredients

250 g. Maionese della casa - Homemade Mayonnaise - EP5

350 g. Salsa peperoni e arancia (Pepper and orange sauce) - XW0X

Ingredients

1 kg. Veal tongue

q.s. Chives

Chef: Leonardo Pellacani

Gluten Free

Gluten Free Method

Serve 6

Put the tongue in cold water, bring it to a boil and add salt. Continue cooking for about 2 hours, until the tongue is tender then remove it from the heat and peel it. On a serving dish, place the Pepper and Orange Sauce and few cubes of tongue on top. Add a dollop of mayonnaise and garnish with chives