

PINK BEEF FILLET



Chef: Diego Ponzoni

Method

Serves 6

Drain and dry the Grilled Red Radicchio. Wrap it with part of the bacon and pan-fry for a few minutes. Wrap the sliced fillet with the remaining bacon. Cut the red onions into thin slices and sauté in a pan with the sugar and vinegar. In another frying pan cook the fillet with a drop of extra virgin olive oil, deglazing it with brandy. Serve by forming a circle with the Radicchio in the centre of the plate. Place the fillet on top. Add the sautéed onions and decorate with a sprig of thyme and the onion sauce.

Menù Ingredients

240 g Radicchio rosso alla griglia - Grilled Red Radicchio - TF1X

300 g Cipolle rosse all'aceto - Red Onions in Vinegar - TJ3

60 g Aceto di vino bianco - White wine vinegar - E00

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

Timo Liofilizzato (Thyme freeze-dried) - 1238

Ingredients

240 g Bacon

720 g Beef fillet

60 g Sugar

Brandy