

SIRLOIN STEAK WITH PORCINI MUSHROOMS AND TRUFFLE BUTTER



Menù Ingredients

10 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
15 g. Preparazione a base di burro chiarificato e tartufo d'estate - Truffle Clarified Butter with summer truffle - PT9
70 g. Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1

Ingredients

q.s. Salt and pepper
q.s. Parsley
150 g. Sirloin steak

Chef: Maurizio Ferrari

Method

Serves 1

Season the steak with salt and pepper, meanwhile heat a non stick pan. Add a drizzle of extra virgin olive oil and the steak. Cook it for a minute in each side, add in the Truffle Butter and the Porcini mushrooms, let it to cook for 1 more minute. Remove the steak from the pan and let the meat to rest for a couple of minutes. Now slice the sirloin steak and plate it up with the porcini mushrooms and a sprinkle of freshly chopped parsley.