

TRUFFLED VEAL RUMP



Chef: Leonardo Pellacani

Method

Serve 6

In a bowl, mix the Porcini Grancrema with truffle, ricotta, grated Parmigiano, breadcrumbs and chopped parsley. Cut the veal into six slices of about 125g each, then beat them until thin. Arrange the stuffing obtained in the center of each slice of veal, then roll them and tie them up with a string. At this point, transfer them on a baking tray previously greased with extra virgin olive oil; season the meat with salt and bake at 180 ° C for 20 minutes. Meanwhile, in a saucepan warm up the Grancrema al Parmigiano Reggiano with the milk, add a pinch of freshly chopped parsley and pour it in the center of the plate. Remove the string from the veal and arrange them on top of the sauce. Sprinkle with a crumbled hard-boiled egg yolk and serve.

Gluten Free Method

Use a gluten free breadcrumbs.

Menù Ingredients

100 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
150 g. Grancrema di Porcini con tartufo - Grancrema spread with Porcini Grancrema and truffle - KR1X
300 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

Ingredients

q.s. Parsley
2 Boiled Egg Yolks
50 g. Bread crumbs
50 g. Parmigiano Reggiano, grated
50 ml. Milk
300 g. Cow's milk Ricotta
750 g. Veal Rump