



The Recipes



VEAL FILLET WITH DRIED PORCINI MUSHROOMS

PREPARATION TIME

About 30 minutes

INGREDIENTS (FOR 4 PEOPLE)

400g veal fillet
40g dried porcini mushrooms
Extra-virgin olive oil
2 large potatoes
1 glass of white wine
1 peeled tomato
Rosemary
Salt and pepper to taste

The garnish:

1 peeled tomato julienne
1 sprig of rosemary

PREPARATION

Prepare the dried porcini mushrooms as indicated under the heading “How to Use Dried Porcini Mushrooms”. Cut them into small pieces and sauté in a pan with a little olive oil and garlic. Take out the garlic. Cut the potatoes into thick slices and boil for only 5 minutes (better half - cooked by steam). Put them aside on a plate. Pour a dash of extra-virgin olive oil in a hot pan. Add a whole sprig of rosemary, brown it well, remove it and then add the potato wedges. Turn the potato slices several times, salt and pepper and brown them completely. Set them aside and prepare the fillet medallions. On a cutting board, thoroughly clean the fillet from fat and nerves. Cut it into medallions about 3 centimetres thick and place them on a plate. In the meantime, put a pan over high heat, add a little extra-virgin olive oil and let it warm up. When the oil is hot, add the veal medallions, sauté them well and add the porcini mushrooms. Add salt and pepper. Sprinkle with white wine and let it evaporate over medium heat. In the meantime, cut the peeled tomato julienne. Pour a portion into the pan and cook just for a minute, to keep them intact. Place on a plate adding the sauce. Garnish with a sprig of fresh rosemary and tomato julienne.