Thin slices of beef with a balsamic vinegar sauce and marinated mushrooms

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Carne	Médio	Fácil	Select	Select	4 pessoas

Ingredientes

- 25ml Gallo Modena Balsamic
- 75ml Gallo Classic Extra Virgin
- 400g Thin Slices of Beef (Sirloin or Rumpsteak)
- 100g Grated cheese (Ilha São Jorge- Azores)
- To taste, Gourmet Salt/Salt Flower
- To taste, Pepper from the mill
- 150g Marinated Mushrooms

Modo de preparação

1. Cut the meat into thin slices of about 50g/75g.
2. Place slices between cling-film sheets and press down with with a skillet or small saucepan to flatten slices.
3. Mix together the Gallo olive oil and the Gallo vinegar and brush the slices of meat.
4. Let macerate for about 30 minutes.
5. Brush the serving dish with this mixture.
6. Place the meat on the dish, sprinkle with grated cheese, and the gourmet salt and ground pepper.
7. Serve with the marinated mushrooms.

Produtos utilizados

Modena Balsamic

Premium Vinegar

Extra Virgin

Extra Virgin Olive Oil

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