



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



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
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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