



The recipes of Botticino

Beat raw beef of Valverde with sins of the spoon

original recipe by Chèf Claudio Liberini of Cast Alimenti srl - Specialized Professional Center of Brescia

Ingredients for 4 people

300 g lean and tender beef of Valverde
a handful of rocket
as enough Parmesan
1 artichoke fine
1 black mushroom in oil
1 anchovy
1 caper
1 bell pepper
1 dried tomatoes
as enough Extra virgin olive oil
1 egg yolk
as enough Salt and pepper
1 lemon

Procedure:

Prepare the beaten meat finely with a knife.
Add the egg yolk, olive oil, salt and pepper.
Form a patty and place on a bed of arugula and garnish with shaved parmesan.
Three tablespoons of put a little '(half spoon) and place on top of a seasoned
beat the artichoke, mushroom cut and the last on the chopped anchovies.
A seal plate having three slices of lemon on which we will have a mixture
of ca pers, peppers and dried tomatoes

Recommended wine: **BOTTICINO DOG RONGO DEL GALLO**

This is a red wine, with a ruby-red color and purplish-blue reflections.
It is produced in a hilly area at the foot of the Lombard Prealps, where the slope of the clayey-limy ground can reach up to 25%. This wine has an average alcohol content of 13% and is particularly suitable for accompanying any kind of meat, cold cuts and cheeses
It is to be served at a temperature of 18-20 degrees Celsius

