



Elvea, festa all'italiana

Veal fillet with pizzaiola sauce



Ingredients for 2 Persons

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|---------------|-----------------------|
| 2 | veal tenderloins |
| 1 bunch | Swiss chard |
| 2 cloves | garlic |
| 150 g | ELVEA Passata - Plain |
| 50 ml | white wine |
| 1 tablespoon | capers |
| 1 teaspoon | dried oregano |
| leaves | basil, finely chopped |
| | pepper |
| | salt |
| 2 balls | burrata |
| 200 ml | cream |
| 1 pinch | pepper |
| 2 tablespoons | olive oil |

Preparation

Salt and pepper the veal tenderloins. Heat a drizzle of olive oil in a pan. Sauté the veal tenderloin. Drain on kitchen paper.

Bring a pan of salted water to the boil and cook the chard. Drain and let the chards cool in ice-cold water. Dab them to dry. Heat a drizzle of olive oil in the pan and season the chard with salt and pepper, then cook until crisp.

Prepare the pizzaiola sauce now. Heat a drizzle of olive oil.

Slice two garlic cloves and sauté them in the oil.

Deglaze with passata and white wine and add capers, dried oregano and fresh basil. Simmer for a few minutes.

For the burrata cream, pour two burrata balls, 200 ml cream, a pinch of salt and two tablespoons of olive oil in a blender.

Mix until smooth and pour the cream into a squeeze bag.

Cut the veal tenderloin into slices and arrange nicely on a plate.

Squeeze a few rosettes of burrata cream and place the cooked chards next to them. Just before serving, pour pizzaiola sauce over the meat and finish with fresh herbs.

