



*Elvea, festa all'italiana*

## Veal fillet with pizzaiola sauce



### Ingredients for 2 Persons

|               |                       |
|---------------|-----------------------|
| 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.

