



Elvea, festa all'italiana

Onglet with Provencal sauce



Ingredients for 4 Persons

onglets

1	red onion
2 cloves	garlic
1	rode paprika's
1	yellow bell peppers
2 sprigs	thyme
1 tablespoon	paprika powder
2 teaspoons	sugar
1 teaspoon	Provencal herbs
1 can	ELVEA tomato cubes cubetti with basil
100 ml	water
2 teaspoons	balsamic vinegar
	olive oil
400 g	potatoes
1 tablespoon	butter

Preparation

1

Cut the onion and pepper into fine brunoise (cubes). Put the olive oil in the pan. There may be quite a lot of it. Fry on a low heat. Add the thyme. After 10 minutes add the sugar and paprika powder. Deglaze with balsamic vinegar 2 minutes later and add the diced tomatoes and water. Leave to simmer for 20 minutes on a low heat.

2

Boil salted potatoes. Drain and leave to dry. Then fry until crispy in a generous dash of olive oil. Season the potato wedges with salt and pepper.

3

Pat the meat dry. Season with pepper and salt. Fry for about 1 minute on each side and add a knob of butter at the end for flavour. Leave to rest for half a minute and cut into thin slices.

4

Serve the onglet with the potato wedges and the sauce.

