

Veal medallions with potato rösti and Lungarotti Balsamic Condiment, spinach -ricotta flan



Ingredients
(4 servings)

8 medallions of veal filet, about 80 gr (3 oz.) each, already trimmed of fat; 150 gr (3/4 cup) of grated raw potatoes (about 2 medium potatoes), 200 gr (8 oz) of spinach, 200 gr (8 oz.) of ricotta cheese (drained), 4 eggs, 50 gr (1/3 cup) of grated parmesan cheese, 1 bunch of fresh herbs (thyme, rosemary, sage), Lungarotti Balsamic condiment, salt and pepper as required

Method for spinach flan

Steam the spinach in a saucepan, add the drained ricotta, eggs and grated parmesan. Place this mixture in buttered ramekins and bake at 160°C (320°F) for about 15-18 minutes.

Method for rösti

Peel potatoes and coarsely grate them; without rinsing the potatoes, add salt and pepper; cook in a non-stick frypan over medium heat as if it were an omelette, flipping occasionally until browned and cooked through.

Finally, brown the veal medallions in a preheated saucepan with a small amount of extra virgin olive oil, browning on all sides. Prepare individual serving plates with 2 medallions each, a portion of rösti and a single flan, dressing the veal with Lungarotti Balsamic Condiment.



Wine: Lungarotti Rubesco Riserva Vigna Monticchio