

# Piedmontese raw meat tartare with Parmesan shavings and corn salad leaves



## INGREDIENTS

120 g rump roast from Piedmontese meat - the juice of half lemon  
5 shavings of top-quality Parmesan cheese  
10 leaves of corn salad - 1 garlic clove  
1 sp extra-vergin olive oil - salt and pepper

## PREPARATION

Finely chop the rump meat with a sharp knife. Transfer the meat in a steel bowl, adding the oil, lemon juice and peeled garlic; season with salt and pepper. Stir well and mix using two forks; adjust the seasoning to taste. Place the meat in a plate using a mould. Arrange the Parmesan shavings over top and finish off with the corn salad leaves. Drizzle with oil and serve.



## *Dolcetto d'alba Doc Vigneto Gallina - Menturin*

*Dolcetto d'Alba is said to be one of the mainstays of the wine tradition in Piedmont, and it perfectly matches with some local dishes - tajarin, finanziaria, tome (typical cheese) from Murazzano. The Menturin Vineyard, located on the steep slopes of the Gallina Cru, provides excellent, full-scented, and ripe grapes thanks to an enviable south-facing exposure of the slopes*

