

Sirloin from Piedmontese beef with eggplant millefeuille, spring onions and basil



INGREDIENTS

250 g sirloin from Piedmontese beef - 3-4 garlic cloves - 100 g puff pastry
2 spring onions - 1 eggplant - 1 tomato
1 sprig of thyme - 1 sprig of basil - 50 g veal cooking juice
1 glass of extra-vergin olive oil - 100 g butter - salt and pepper

PREPARATION

Tie the meat in a compact squared shape and season with salt and pepper. Heat some oil in a frying pan and brown the meat on both sides. Keep on cooking in butter, with garlic and thyme.

Roll out the pastry with a pin and pit the dough sheet with a fork to avoid it puffing up. Bake it at 350 °F for 12 minutes. Heat some oil in a frying pan and sauté 1 chopped spring onion. Dice the peeled eggplant and add it to the onion in the pan.

Dice the peeled tomato and sauté in oil for a few minutes. Peel and julienne the other onion and plunge into ice water bath. To make the millefeuille, arrange layers of pastry, eggplant, tomato, finishing with basil leaves and onion julienned over the top.

Drizzle with veal cooking juice and serve.



Barolo Docg

Barolo is a well-structured and fine wine. It's one of the strong points in the Francone wine range and only the best vintages are available (about 3,500 bottles). The Francone Barolo reflects the unique features of the terroir in La Morra and the "winery philosophy": full-bodied wines of evident elegance and drinkability. The nebbiolo grapes come from Bricco Rocca, one of the most valuable cru-vineyards of Barolo area.

FRANCONE

