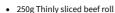






Ingredients



- 2 tbsp White truffle sauce (Ristoris)
- · Salt to taste
- · Pepper to taste
- · Rosemary to taste





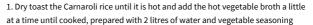
- 1. Transfer the thin slices of beef to a flat plate and season with oil, salt, pepper and rosemary needles
- 2. Complete the dish with a few drops of white truffle sauce $% \left(1\right) =\left(1\right) \left(1\right)$
- 3. Serve



11 4 Ingredients (S) 30 MIN

- 240g Carnaroli Rice (Ristoris)
- 150g Goat taleggio cheese cut into cubes
- 2 tbs White truffle sauce (Ristoris)
- 50 g Butter
- · Grated Parmesan cheese
- Vegetable seasoning to taste (Ristoris)
- Chives to taste





- 2. Remove the pot from the heat and stir in the cold butter, goat taleggio, Parmigiano Reggiano, toasted pine nuts and chives.
- 3. Serve and complete with toasted pine nuts, chives and white truffle sauce buttons, using a piping bag
- 4. Serve



