TUSCAN PATE' WITH ANCHOVIES, CAPERS SEMI-DRIED YELLOW TOMATOES

🍴 4   🕐 20 MIN

Ingredients

500g Chicken livers

6 filleted anchovies **(Ristoris)**

20g Salted capers **(Ristoris)**

50g Leek

180g Butter

40g Vin santo

10g Fish glue

4 leaves Fresh sage

8 pcs Semi dried yellow tomatoes **(Ristoris)**

1 glass White vinegar **(Ristoris)**

1 bunch of parsley

Procedure

1. Soak the livers in water and vinegar for 10 minutes.
2. Rinse them.
3. Fry 30 g butter, leek, anchovy, caper and sage over a moderate heat.
4. Raise the flame and add the livers. Cook for 5 minutes and then add the vin santo . Let it evaporate. Cover with a lid and lower the flame.
5. Leave to cook for 10 minutes. In the meantime, soak the gelatine in warm water. When the livers are cooked, add the gelatine to the pan and let it dissolve well. Put the resulting mixture into a blender, add the remaining butter and blend everything together.
6. Place in a cylinder mould or the shape of your choice and chill in the fridge for at least 4 hours

BEEF FILLETS WITH MUSHROOM SAUCE AND SKEWER OF SEMI-DRIED YELLOW TOMATOES AND BORRETANE ONIONS

🍴 2   🕐 10 MIN

Ingredients

250g Beef fillet

70g Porcini mushrooms trifolati

3 pieces Semi-dried yellow tomatoes **(Ristoris)**

2 pc Borretane onions in balsamic vinegar **(Ristoris)**

2 pc Borretane onions in balsamic vinegar of Modena I.G.P. **(Ristoris)**

1 sprig of Rosemary

3 leaves of Sage

1 clove of Garlic

100g Butter

Extra virgin olive oil (to taste) **(Ristoris)**

Salt

Pepper

40g White wine

Procedure

1. Tie the beef fillet. Salt and pepper it.
2. In a frying pan, heat half the butter with extra virgin olive oil. Seal the meat on both sides. Add the garlic and rosemary and after 1 minute the remaining cubed butter (preferably cold from the freezer). Pour the meat until cooked and leave to rest for 5 minutes.
3. In the pan, after removing excess fat, sauté the porcini mushrooms and deglaze with white wine.
4. For the skewer, Alternate 1 piece of semi-dried yellow tomato, a sage leaf and a borretana onion, then grill quickly.
5. Serve the fillet. Top with the mushroom sauce and accompany it with the grilled skewer.