

VEAL TONGUE WITH RED WINE



INGREDIENTS FOR 4 PERSONS

- 800g veal tongue
- 150g Mixed Vegetables for "Soffritto"
- q.s. Saffron Cream
- q.s. Double Concentrated Tomato Paste
- q.s. Vegetable Stock with Pink Pepper
- q.s. red Wine
- q.s. parsley Powder

METHOD

- Boil the tongue for about 15 minutes and remove the skin.
- In a saucepan, brown the tongue with the Soffritto and glaze it with red wine.
- Braise and cook with vegetable broth and some tomato paste.
- Blend and pulverize the parsley.
- Cut the tongue as desired and place it in the center of the disc.
- Garnish with drops of saffron cream and the parsley powder.

PRODUCTS IN THIS RECIPE



**Mixed Vegetables for
"Soffritto"**



Saffron Cream



**Double Concentrated
Tomato Paste**



**Vegetable Stock with
Pink Pepper**