VEAL FILLETS WITH MONTASIO AND BLACK OLIVES



Tipo di Montasio: Fresco (da 60 a 120 giorni)
Portata: Secondo
Tempo di preparazione: Un'ora
Difficoltà: Media

Ingredienti:

Ingredients for 4 persons

- 8 veal medallions
- 50 g of sweet black olives, pitted and sliced
- 4 thin slices of fresh cut in half
- ½ glass of Marsala
- 2 spoons of olive oil

Descrizione:

Heat the olive oil in a pan and brown the veal medallions, add salt and pepper. Once they are brown on both sides, add black olives keeping some of them aside to garnish the plate. Place the small slices of Montasio over the olives. Pour some Marsala in the pot, cover with a lid for a few minutes so that Montasio melt. Remove from heat and place the medallions on the plate, garnish with olives and the cooking liquid, and serve.