Elvea, festa all'italiana

Veal fillet with pizzaiola sauce

Ingredients for 2 Persons

2	veal tenderloins
1 bunch	Swiss chard
2 cloves	garlic
150 g	ELVEA Passata - Plain
50 ml	white wine
1 tablespoon	capers
1 teaspoon	dried oregano
leaves	basil, finely chopped
	pepper
	salt
2 balls	burrata
200 ml	cream
1 pinch	pepper
2 tablespoons	olive oil

Preparation

Salt and pepper the veal tenderloins. Heat a drizzle of olive oil in a pan. Sauté the veal tenderloin. Drain on kitchen paper.
Bring a pan of salted water to the boil and cook the chard. Drain and let the chards cool in ice-cold water. Dab them to dry. Heat a drizzle of olive oil in the pan and season the chard with salt and pepper, then cook until crisp.
Prepare the pizzaiola sauce now. Heat a drizzle of olive oil.
Slice two garlic cloves and sauté them in the oil.
Deglaze with passata and white wine and add capers, dried oregano and fresh basil. Simmer for a few minutes.

For the burrata cream, pour two burrata balls, 200 ml cream, a pinch of salt and two tablespoons of olive oil in a blender.
Mix until smooth and pour the cream into a squeeze bag.
Cut the veal tenderloin into slices and arrange nicely on a plate.
Squeeze a few rosettes of burrata cream and place the cooked chards next to them. Just before serving, pour pizzaiola sauce over the meat and finish with fresh herbs.