

RECIPE 15

Mille-feuille of Wagyu and Carasau bread with horseradish zabaione

Ingredients for 4 people

Thinly sliced pieces of
 Wagyu meat 200g
 Carasau bread 3 sheets
 Egg yolks 3
 Dry white wine 90ml
 Extra virgin olive oil 20ml
 Melted butter 60g
 Freshly grated horseradish ... 1 tablespoon
 (or packaged horseradish cream)
 Salt to taste



Method

- 1 Prepare the zabaione in a bowl placed on top of a bain-marie on a saucepan over a moderate flame: add the egg yolks, a pinch of salt and the dry white wine and whisk the mixture.
- 2 Add a drizzle of oil and then the melted butter, stirring all the while. Add the horseradish and continue to beat the mixture using a whisk: the zabaione will gradually thicken and will then be ready. Keep to one side.
- 3 Sear the meat in a non-stick pan, one serving at a time, add salt and keep warm in between two plates.
- 4 Randomly break the carasau bread into medium-sized pieces. Arrange the slices of meat alternating with the carasau bread, and a few spoonfuls of horeseradish zabaione until it is all used up.
- 5 Decorate the dish with freshly grated horseradish and a few leaves of parsley or dried flowers.

Enjoy!!

Creator's Notes

DORIANA TUCCI

After many years spent in the kitchen and as a cookery translator, she founded an association and a small cookery school which welcomes not only local students but also many groups of foreigners who are passionate about Italian cuisine and high quality produce. Over the years, Doriانا has collected recipes from her past, and her website 'La Signora dei Fornelli' ('The stove lady') now has a collection of around 1,100 recipes and articles.

