



Beef Sirloin with Chianti Sauce

Traditional Tuscan Dish Best Served During a Tuscan Snow

Ingredients:

4 Beef filets of about 1/2 pound each
3 large packed cups of *riccia* salad
3 large packed cups of red chicory
3 large packed cups of radicchio variegate
6 to 8 medium potatoes
1 1/2 cups of Chianti wine
1/2 cup of Extra virgin olive oil
Mixed herbs (rosemary, sage, thyme) – 2 twigs of each
Dash of salt and pepper

Preparation:

Salt and pepper the filets on one side.

Heat the oil in a large frying pan, place the fillets in the pan and brown for about 5 minutes. Turn the meat and cook for another minute. Remove the meat from the pan and keep it warm.

Drain the oil from the pan and combine with wine. Set this aside and keep it warm.

Peel the potatoes, cut them in pieces, salt and pepper them and garnish with the mixed herbs. Put the potatoes in an oven heated to about 356 °F and roast for about 30 minutes.

Wash and dry the salad ingredients and arrange them around the outside of a serving dish. Place the potatoes in the center with the fillets on top. Cover with the homemade wine sauce and serve. Serves 4 people.