





## BARBECUED RENDENA BREED GRISOTTO BEANS AND GORGONZOLA CHEESE

SERVES: 4 · DIFFICULTY: MEDIUM-EASY · TOTAL TIME: 30 MINUTES

### INGREDIENTS

- 320 g Rendena-breed sirloin
- 200 g Grisotto beans
- 125 g Gorgonzola PDO
- 1.5 dl Lagrein
- 1 bay leaf
- 3 thyme sprigs
- 1 small rosemary sprigs
- 1/2 carrot
- 1 garlic clove
- Black pepper to taste
- 100 g milk
- 8 Piccadilly tomatoes
- 20 g Uliva DOP Garda Trentino oil

### DIRECTIONS

From the sirloin, cut four 80 g portions, removing the ribs and fat parts, which you will recover for the bottom, and cook them on the grill.

Cook the green beans in boiling salted water for 4 minutes, then drain and store. For the sauce, put the herbs, sirloin cuttings and half a carrot in a saucepan with a little oil and leave to toast, then add the wine and boil for about an hour. Then strain and emulsify. For the Gorgonzola fondue, melt the cheese with the milk, then whisk. Place the grilled sirloin on the plates, arrange the green beans and halved tomatoes on top, then drizzle with the Lagrein fondue first and then the Gorgonzola fondue.

### PAIRING

The complexity of this **Lagrein Trentino DOC**, revealed in the intertwining of aromatic nuances, becomes the scaffolding to support the complexity of the sirloin with Gorgonzola, just like the harmonious texture of **Uliva DOP Garda Trentino**.

