



Madeira-style steak



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



20ml of Gallo D.O. Madeira
Wine Vinegar



200ml of Gallo Extra Virgin
Olive Oil Reserve

- 4 Sirloin steaks
- 150g of green beans
- 200g of new potatoes
- 150g of maize meal
- 800ml of vegetable stock
- 4 Garlic cloves
- 50g of Butter
- 100ml of Madeira wine

Modo de preparação

1

Put the vegetable stock to the boil and add a little Gallo Reserve Extra Virgin Olive Oil.

2

Once it boils, lower the heat and add the maize meal drip by drip, blending well with a whisk until you obtain a consistent cream.

3

Check the seasoning and place in a rectangular shaped baking tray (coated in olive oil), smooth and cool, until solid.

4

Cut into cubes and fry before serving.

5

Cut the green beans into small strips and boil with the potatoes.

6

Fry the steaks, seasoned with salt and pepper, in hot olive oil, on both sides, and set aside.

7

Refresh with the Madeira wine and let the alcohol evaporate.

8

Add the steaks to the sauce and, no longer over heat, add the Gallo D.O. Madeira Wine Vinegar and butter.

9

Mix well until you get a smooth and shiny sauce.

10

Serve the steak with the fried corn, potatoes, sautéed green beans and with the sauce on top.

Produtos utilizados



*Gallo D.O. Madeira Wine
Vinegar*
Selected Origin Vinegar



Reserve
Extra Virgin Olive Oil



Mais receitas em

www.galloportugal.com

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