



01 / Tomato

01 / Starters

THE CHEF'S “CAPRESE”

BUFFALO
MOZZARELLA
STACK
WITH BEEF
FILLET TARTAR

 30 MIN /  EASY

Ingredients for 4 people:

400 g buffalo mozzarella
200 g vine tomatoes
10 g dried oregano
salt and pepper to taste

100 g fresh green basil leaves
250 g extra virgin olive oil from
Lake Garda

400 g beef fillet
50 g green celery
50 g white celery
10 g parsley, chopped
40 g fresh fennel, chopped
40 g black Baldo truffle
50 g egg yolk
80 g fresh celery sprouts
20 g capers
30 g small, purple “taggiasca”
olives

50 g filo pastry
20 g poppy seeds
40 g finely chopped hazelnuts

Slice the buffalo mozzarella and put it to one side.

Slice the tomatoes, sprinkle them with the oregano and drizzle with 50g of the Garda olive oil and add salt and pepper to taste.

Wash and thoroughly dry the basil leaves. Place them in the mixer with the rest of the olive oil and blend until you have a smooth cream that you will use to flavour the mozzarella.

Using a fork, beat the egg yolk in a small bowl, then add the finely chopped green and white celery, parsley, fennel and a drizzle of extra virgin olive oil.

Take the beef fillet: first cut it into very thin slices, then into narrow strips and finally into tiny pieces in order to achieve the classic tartar with the individual pieces clearly visible and not minced.

Place the raw meat in a bowl then add the chopped vegetables you prepared earlier and gently mix together.

Now build a stack by alternating the mozzarella, tomatoes and beef tartar. Garnish with the celery sprouts, capers, olives, poppy seeds, chopped hazelnuts and a thin covering of filo pastry.