



VEAL MEDALLION WRAPPED IN SPECK WITH ARTICHOKES AND BLACK TRUFFLE

🕒 60 MIN / 🍷 MEDIUM

Cut the veal fillet into 4 equal medallions and wrap each one around the sides with two slices of the speck and use cocktail sticks to hold it in place. Repeat the process for all 4 medallions. Cook the medallions in the oven at 150° for 15 minutes together with the rosemary, oil and white wine.

Ingredients for 4 people:

For the veal:

600 g veal fillet
150 g speck
salt and pepper to taste
10 g rosemary
150 ml extra virgin olive oil
from Lake Garda

200 g white wine

For the artichokes:

4 fresh globe artichokes
Salt and pepper to taste
20 g shallot
5 g thyme
100 g white wine
20 g black truffle from Baldo
15 g truffle oil

In the meantime, prepare the artichokes by removing the tough outer leaves and the tip and trim the stalk. Cook the artichokes, head down, in a pan with chopped thyme and shallot and a little oil along with the white wine. Serve the medallions with an artichoke on top – as before, head down – and a few shavings of truffle and a drizzle of truffle oil around them.

Black truffle from Baldo

The Garda truffle has been known for centuries by gourmets and naturalists. At the end of the fifteen hundreds Grattarolo stated that the mountain folk in the Garda area “find truffles and many delicate varieties of mushroom.” Bartolomeo Stefani, cook to the Gonzago court in the second half of the sixteen hundreds, used truffles found in the Mantuan hills near Garda. He wrote that “in cold times one enjoys the truffle from the plains, that can be conserved in oil for warmer times, and you can more of the same, fresh, found in the mountains and the hills”. Then, towards the end of the eighteen hundreds, Solitro spoke of those “scented and exciting truffles” from Garda, destined “to be a delight at the most elegant tables.”

