



GUSTO IN FAMIGLIA

SPECK ALTO ADIGE AND BEETS

40 minutes – easy – 4 portion



Ingredients:

- 200 g Chioggia beets
- 120 g Radish beets

Ingredients marinade:

- 1 tbsp. Mustard
- 1 tbsp. Onion, finely diced
- 50 ml Beef soup or water
- 2 tbsp. White wine vinegar
- 80 ml Corn oil
- Salt
- Pepper
- 12 Slices of Recla Speck Alto Adige PGI
- 50 g Raw bean leaves

Preparation:

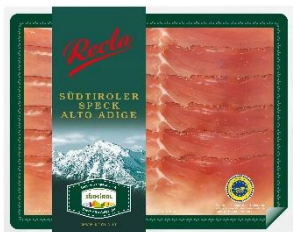
1. Peel raw Chioggia and radish beets and cut them into thin pieces.

Preparation marinade:

1. Mix the mustard and the onion cubes with the meat soup and the white wine vinegar.
2. Continue stirring and add the corn oil, stirring thoroughly to obtain a creamy sauce (mix if necessary).
3. Season with salt and pepper and mix with the radishes.

Finalisation:

1. Put the beet slices on plates, place the Speck Alto Adige slices on top, add the marinade and serve with raw bean leaves and pepper.



Speck Alto Adige PGI e 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.