

## Roast beef à la Solive

**Awarded “Cuoco d’Oro”**

International cookery review, Switzerland 2002

**Ingredients for 6 people**

1.5 kg beef,  
1 glass dry white wine,  
1 sprig of sage,  
1 sprig of rosemary, 4-5 slices of lard,  
1 glass of black olives,  
20 white grapes,  
1.5 litres meat stock,  
extravirgin olive oil,  
salt.



Brown the meat in a large pan with the sage, rosemary, lard and 4 spoons of oil. Soften with the white wine, let the wine evaporate, add the hot stock and continue to cook on a low heat for about one and a half hours.

Towards the end of the cooking time, take out the meat and add the olives and grapes to the sauce; turn up the heat, reduce the sauce and pour it on the meat, cut into thin slices. The dish goes well served with yellow polenta.

Recommended wine:

Terre di Franciacorta Rosso Solive