



CHANTERELLE AND MATURED SIRLOIN SALAD

INGREDIENTS:

- 1 Sokolow matured sirloin
- 300 g green beans
- 200 g chanterelles
- 2 tablespoons butter
- 100 g almonds
- 3 tablespoons olive oil
- 2 cloves garlic
- 1 peperoncino pepper
- salt, pepper

PREPARATION:

1. Cook green beans until al dente. Fry chanterelles in butter. Fry almonds in a dry pan. Mix all ingredients and season with salt and pepper.
2. In a pan, heat olive oil with chopped pepper and garlic, fry for a couple of minutes on low heat so the garlic does not burn. Pour sauce on the salad. Put slices of sirloin on the top.

