

# P · R · I · M · V · S

## UMBRIAN STYLE VEAL STEAK

TIME: 40 M

LEVEL: MEDIUM

Servings 4

4 veal cutlets

1 tablespoon of PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP

salt and pepper to taste

For dressing

1 small bunch basil

1 tablespoon marjoram

5 cloves of garlic

½ onion, small

4 leaves of mint

1 sprig rosemary



25 minutes preparation + 15 minutes cooking

Wash and clean the herbs, by removing the leaves. Tear them into pieces. Wash, clean, bone and chop the anchovies. Grind the herbs and anchovies together using a mortar and pestle, or mince using a knife. In a bowl, mix together the PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP, vinegar and lemon juice. Add the herbs and let marinate. Meanwhile, heat a pan with 1 tbsp PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP. As soon as it is hot, season the veal with salt and pepper and then add to the pan. Brown on both sides by flipping once. When the meat is done cooking, cover it with the previously prepared sauce and serve immediately.