

WHITE TRUFFLE BEEF STRACOTTO RECIPE

BY CHEF MICHELE CASADEI MASSARI

Experience the Ultimate White Truffle Dining Experience at Home!



INGREDIENTS:

- 2 Tablespoons Urbani White Truffle Oil
- 1 Tablespoon Urbani White Truffle Butter
- 1/2 Ounce Fresh Urbani White Truffle
- 1 Wedge of Parmigiano-Reggiano, DOP cheese aged 24 months
- 4 lbs Boneless Short Ribs or Chuck Roast
- Salt and pepper to taste
- 1 Scallion, shaved
- 1 Carrot, shaved
- 1 Celery stalk, shaved
- 3 Cloves garlic
- 5 Cups red cooking wine

DIRECTIONS:

1. Season the beef with salt and pepper.
2. In a large casserole, heat 2 tablespoons of **Urbani White Truffle Oil**.
3. Add shaved carrots, celery, scallions, and two cloves garlic. Sauté.
4. Add the beef and sear on both sides.
5. Stir in ½ of the red cooking wine and simmer until it is reduced by half.
6. Preheat oven to 350 degrees Fahrenheit.
7. Add the **Parmigiano-Reggiano** crust to the pan with the meat.
8. Bake in oven for 2 hours, checking consistency while cooking and adding wine during the cooking.
9. When ready, transfer the meat to a cutting board.
10. Strain the liquid, bring to a boil and let cook uncovered for a few minutes to further reduce and thicken.
11. Add **Urbani White Truffle Butter** to thicken.
12. Plate the beef and top off with the thickened sauce from the pan.
13. Top with shaved **Parmigiano-Reggiano DOP** and **Urbani Fresh White Truffle**.

Chef Recommended Wine Pairing:

PRUNOTTO BAROLO DOCG



Prunotto



**PARMIGIANO
REGGIANO**