Entrecôte steak with Mozzarella and red onions accompanied by sautéed vegetables with a Burrata gratin



Informations

People : **4**
Preparation : **20**
Cooking time : **20**

Ingredients

Entrecôte au gratin:

- 400 g Mozzarella di Bufala Campana DOP Il Parco
- 1 kg entrecôte steak
- 2 red onions
- 3 cloves of garlic

Vegetables au gratin:

- 400 g Burrata Artigiana
- 6 carrots
- ½ leek
- 4 potatoes
- 2 tomatoes
- 1 large onion
- Olives

Preparation steps

1. Peal the vegetables, chop them roughly and sauté on all sides. Season the vegetables directly.
2. Put the sautéed vegetables into a clay pot and cover with Burrata. Bake at 200°C for around 15 to 20 minutes.
3. Cut the entrecôte into 4 pieces and fry briefly on both sides. Season with salt and pepper. The meat should not be cooked right the way through but should be lightly browned on both sides
4. Cut the onions and garlic into small pieces and add to the meat.
5. Cover the steaks with Mozzarella and bake at 250°C for 5 minutes.
6. Serve the entrecôte with the vegetables au gratin.

? **Tip:** This dish can also be prepared with pork steaks.