



Spezzatino Di Manzo Al Cioccolato

5 tablespoons of extra virgin olive oil (74ml)
4 oz smoked pancetta, cubed (114g)
flour, for dredging
2 lb stewing beef, cut into 1-inch cubes (900g)
salt to season
4 fresh sage leaves
3 sprigs of fresh thyme
1 cup sherry (240ml)
4 cups vegetable broth (941ml)
2 cups finest plain dark chocolate containing at least 70% cocoa, chopped (457g)

Com Si Fa?

- In a saucepan heat up olive oil. Add the pancetta and cook until fat has been rendered down.
- Dredge the beef in flour, shake off any excess, and add the beef to the pan. Sear the beef, stirring well so that all sides are browned.
- Add salt, sage and thyme (without the stem) to the saucepan.
- Deglaze the pan with sherry and stir. Once the sherry has reduced, add a couple ladles of vegetable broth and let reduce.
- Continue stirring and add the chocolate. Once the chocolate has melted, add a few more ladles of vegetable broth.
- Allow to cook for an hour on medium heat, adding more vegetable broth, if necessary.

Per 4 persone



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