

Brasato di angus alla zucca

Ingredients:

- * 1 kg beef brisket
- * 500 g scrubbed and peeled pumpkin
- * 150 ml red wine
- * 150 g white onions
- * 100 ml extra virgin olive oil
- * 450 g vegetable oil
- * 3 sprigs fresh rosemary
- * Salt and pepper to taste

Steps:

1. Prepare the vegetable broth. Once ready, clean the pumpkin: remove the stem, seeds, and inner filaments.
2. Place the beef brisket in the pan, season with salt and pepper, and roast at a medium-high temperature for 1 hour.
3. Open the door and deglaze with red wine, add the chopped rosemary, salt, and a dash of pepper. Continue cooking for 1 hour.
4. Once the cooking time is up, set aside some pumpkin cubes for the garnish. Blend the remaining pumpkin with vegetable oil.
5. Slice the beef, spread a layer of pumpkin cream on a serving plate, and place the beef on top. Garnish with the reserved pumpkin cubes.

Cooking time: 2 hours and 30 minutes

Note: The cooking time may vary depending on the size and shape of the beef brisket.