

OUTSIDE ROUND MEAT WITH HOMINY RISOTTO

 DISIDENTE SYRAH · TEMPRANILLO

 4 servings  40 min  difficulty: medium

INGREDIENTS

- 800 g outside round meat (28 oz)
- 2 cups raw hominy (400 g / 14 oz)
- 1 carrot
- 1 medium onion
- ½ cup white wine (100 ml / 3.4 fl oz)
- 2 L vegetable broth
- ½ cup Parmesan cheese (100 g / 3.5 oz)
- ½ cup evaporated milk (100 ml / 3.4 fl oz)
- 1 tbsp butter
- olive oil, salt and pepper to taste

PREPARATION

- 1. For the risotto:** cut onion and carrot into small cubes and sauté with some olive oil in a pan, add hominy and continue sautéing for 2 minutes, season with salt and pepper.
- 2.** Add hot vegetable broth gradually, for 18 minutes as it evaporates, do not stop stirring. When 18 minutes are up, add butter and Parmesan cheese, cook for 2 more minutes, and remove from heat. Mount with meat.
- 3. For the meat:** cut meat into portions 2 fingers wide, keeping the fat.
- 4.** In a frying pan, add oil and wait until very warm, almost smoky, add meat and cook for 3 minutes, add salt and pepper. Turn meat and cook for 3 more minutes, if possible. Grab meat with tong and press fat against the pan to melt it, do that for a minute and remove, serve meat done, leave 2 more minutes per side if you want it more cooked.

