Pomì
O Così. O Pomì.

Bacon, tomato and red wine beef medallions



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Bacon: 4 slices
- Beef medallion: 4 approx. 200 gr each
- Red wine: ½
- White onion: ½

Preparation

Wrap the bacon around the beef medallions and use a few toothpicks at the ends to make it stay in place.
Cook the medallions in the pan on the sides of the bacon for a couple of minutes per side, then set aside.
Sauté ½ onion with a hint of oil and a few leaves of rosemary, sage and bay then add the **Classic Sauce Pomì** and ½ glass of red wine. Cook for about 10 minutes, then add the medallions to the pan and continue cooking for another 10 minutes.
Turn off the heat, add salt, pepper, and a drizzle of extra-virgin olive oil and let everything rest for five minutes.
Serve in a bowl with crunchy toasted bread.

For this recipe we used:

Strained Tomatoes 300 gr

