

ROSTO

Ingredients



1 kilo and 500 grams
meat (pork or beef) □



salt □



1 clove garlic



White wine □



3 spoonfuls butter □



One stick Cinnamon



water

Equipment



strainer



Knife



Fork



Dish

Step 1



Heat the oven – 200

Step 2



We wash the meat and we put it in the strainer.

Step 3



We pierce the meat in various parts on both sides. We cut the garlic in small pieces and we put it inside the meat. Also we put the cinnamon.



We add butter, salt, and water. We brown the meat on both sides and we add a cup of white wine and we cover it with some water and let it cook for about an hour and half.



Enjoy your Rosto with potatoes!!!