



Vallespluga Gallettos with herbs:

 Cooking time: approximately 50 minutes

 Serves: 4 people

Ingredients:

- 2 Vallespluga Gallettos
- Butter, 50-60g per Galletto (or olive oil)
- Rosemary, thyme, marjoram, parsley, basil
- Stock
- Salt and pepper

Open the fillets into half. Melt the butter in a pan over a low heat. Add the Gallettos and continue to cook over a low heat. After about 20 minutes add the chopped herbs. Season with salt and pepper, as required. Cover and continue to cook for a further 25-30 minutes over a low heat, mixing well.

While the Gallettos are cooking, prepare the boiled rice. After cooking, remove the Gallettos from the pan and add a little stock (to release the juices, we recommend using a wooden spoon for this).

Flavour the rice with the meat juices to make a delicious accompaniment to the Gallettos.

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