ROASTED VEAL,ARTICHOKE AND WILD BOAR MORTADELLA



Menù Ingredients

150 g. Grancrema di carciofi - Grancrema spread with artichokes - B01
6 slices Mortadella con cinghiale - Wild Boar Mortadella - 2K9
q.b. Salsa di noci - C47
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
to taste Sale alle erbe - Herbs and Spices Salt - PG0
to taste Semi di sesamo – Sesame Seeds - R00
to taste Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

1kg Veal meat
q.s. Emmenthal cheese
20 g. Parmiggiano Reggiano Cheese
q.s. Bread crumbs

Chef: Leonardo Pellacani

Method

Serve 6
Prepare the broth Casamia following the instruction on the package. In the meantime, open up the veal meat like a book. Mix the Artichoke cream with the breadcrumbs and grated Parmesan and spread it on the meat. Place the slices of wild boar mortadella and slices of emmenthal cheese on top. Roll up the veal and tie it with kitchen string; season the meat with Herb salt and extra virgin olive oil and then bake. When cooked, cut the roast into slices and transfer it to a serving dish. Complete by adding toasted sesame seeds and serve.

Gluten Free Method

Utilizzare Pangrattato riportante in etichetta la dicitura senza glutine.

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