ROASTED VEAL WITH NETTLES



Menù Ingredients

100 g Salsa all' ortica - Nettle Leaf sauce - EL7
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Sale alle erbe - Herbs and Spices Salt - PG0

Ingredients

N˚1 Garlic
N˚1 Onion
N˚1 Carrots
N˚1 Celery
q.s. Aromatic herbs
q.s. Rosemary
60 ml. White wine
10 g. Butter
1 kg. Veal meat, open up like a book
N˚ 4 Eggs

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Place the the opened veal meat on a parchment paper, prepare an omelette and place it in the center of the meat. Roll up the veal, tying it with kitchen string and season with Herb salt. Brown the meat over high heat in oil, with the chopped onion, celery and carrot, a clove of garlic and aromatic herbs, deglaze with the white wine. Gradually add the broth and cook the veal for about 50/60 minutes, covering it with a lid. Once cold, cut it into slices and serve it with the blended sauce.

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