STUFFED ROASTED VEAL AND PISTACCHIO PESTO



Menù Ingredients

480 g. Pesto ai pistacchi - Pistachio pesto - BX7
60 g. Peperonepronto - Peperonepronto mixed peppers - V41
70 g. Èfriarielli - B41
q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.b. Peperoncini in fili sottili (Chili threads fine) - 1278
q.b. Superbrodo manzo “Casamia” - BA0
q.s. Fiokki - Fiokki Potato Flakes - PC0
q.s. Profumoro - Profumoro Herbs Salt - P81X

Ingredients

1800 g. Veal roastmeat
q.s. White wine
q.s. Rosemary
350 g. Sausages

Chef: Leonardo Pellacani

Method

Serve 12
Prepare the filling by adding Èfriarielli and Fiokki to the sausage, mix everything until you get a homogeneous mixture. Open the cut of meat and season it with the herbsalt. Spred on top of the meat the freshly made filling . Add the drained Peperonepronto. Roll up the meat and tie with a string or net. Season the roast on the outside with the Herbsalt and with few sprigs of rosemary. Bake in the oven initially at 220 °C for 10-15 minutes then deglaze with white wine. Continue cooking at 180 °C for another 15-20 minutes. Cooking times vary according to the size of the roast. When it is cooked cool it down to a 0-4°C and cut it into slices. Prepare the Pistachio sauce by diluting it with a little broth. Heat the pre-sliced roast with its own sauce. Spread the pistachio sauce on a serving dish and add the roast meat. Finish with a garnish of chilli and rosemary threads.

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