

STUFFED ROASTED VEAL AND PISTACCHIO PESTO



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. Spread 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.

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" - BAO
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