VEAL WITH TUNA SAUCE AND CAPER BERRIES



Menù Ingredients

100 gr Dorati - TN1

300 gr Sauce tonné - Tuna Spread - ETH

60 gr Frutti del Cappero all'aceto - Pickled Caper Berries - TRH

Ingredients

500 gr Veal eye of round

60 gr White wine

Chef: Monica Copetti

Method

For 6 persons

Cook the eye of round in the oven as if it were a roast. Add the white wine to the tonné sauce separately. When the eye of round has cooled down, slice it with a slicer. Lay some sauce tonné - already prepared with wine - on the plate and scallop the slice of veal properly. Apply the prepared sauce tonné. Place a tuft of mesclun salad at the center and alternate the dorati with the caper berries cut in half.

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