

Veal in tuna sauce (for 4 persons)

Meat: 800g veal (loin or shoulder)

Vegetables: 200g soup vegetables: carrots and celery

Condiments: 4 peppercorns
1 bay leaf
pepper
salt

Tuna sauce: 200g Tuna in oil
100ml consommé
25ml cucumber vinegar
1 teaspoon capers
2 filet of anchovies
4 tablespoon white wine
100gr mayonnaise
pepper
salt



Garnishment: parsley, capers, chilli powder, quarter of egg or tomato cubes

- Wash and clean the vegetables soup, put it into boiled water and add salt.
- Add the veal and let it simmer
- Take it out and let it be cooling in cold water
- For the tuna sauce: drain the tuna good and halve it into small pieces.
- Put the consommé, cucumber vinegar, capers, filet of anchovies and the white wine in a mixer and puree it all. Eventually smooth it through a sieve. Add pepper, salt and mayonnaise. The sauce should be runny.
- Slice the cold veal in thin slices and (by hand or by slicer). Prepare the veal on a plate and cover the meat with the tuna sauce.
- Garnish with parsley, capers, chilli powder, egg or tomato cubes.

Cooking time: 30-40 minutes

Recommendation:

- Jacket potatoes and white bread are suitable as side dish
- You can use also roasted veal.