

Stuffed veal roast



recommended
by our Chef de
cuisine!



Material:

800 g veal nut
alternatively:
800 g breast of veal

Ingredients for the stuffing:

175 g drinking water
150 g white bread or toast (from the day before)
40 g **LUCULLUS FIX FÜR KNÖDEL**, art.-code 403/84 0002
20 g cooking oil
75 g savoy cabbage, in fine stripes, blanched
40 g walnuts, finely chopped
25 g chive rolls or alternatively spring onions in fine rings

Seasoning:

25 g/kg **HUSARENSTEAK**, spice salt, art.-code 405/67 0001
15 g/kg **WÜRZÖL OK FIX UND FERTIG**, seasoned oil, art.-code 410/29 0001

Gewirzmillen®

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Manufacture stuffing:

Mix the cold water, oil and the **LUCULLUS FIX FÜR KNÖDEL** until you have a viscid liquid. Cut the bread into cubes and the leek into fine rings and rinse with hot water. Admix the bread, savoy cabbage stripes, chives and walnuts with the viscid pre-mix. Let this mass rest for a while. If the texture is too soft you may add some breadcrumbs.

Manufacture (veal nut):

Trim the nut and cut to a flat big slice.

Season the meat slice with **HUSARENSTEAK** and spread the stuffing on it by leaving an edge of ca 2 cm each side. Roll the meat and fix with a roulade band (not too strong). Brush the corded roast with **WÜRZÖL OK FIX UND FERTIG** and season with **HUSARENSTEAK**.

Let marinate in the refrigeration for approx. 12 hours.

Manufacture (breast of veal):

Cut a pocket into the breast and season everywhere with **HUSARENSTEAK**.

Fill the stuffing into the pocket and close with a skewer.

Chef de cuisine tip:

Don't exceed a temperature of 4 °C during the manufacture process.

Don't bind the roast too strongly, the meat will expand during the frying process and the band would press into the roast. This would cause an increased meat juice loss.

Customer tip for frying times and temperatures:

Convection oven: 150-160 °C 60-70 minutes

Normal oven: 170-190 °C 60-70 minutes

Core temperature: 68-72 °C