



Geschmack & Technologie

Veal Roulade "Toscana"

Recipe number:
ER2600659

Raw material:

3000 g	veal loin
75 g	pine nut
225 g	dried tomatoes
120 g	Parmesan cheese
75 g	rocket

Spices & processing aids:

225 g	Pesto Verde (AVO)	466800
1000 g	Sauce d'AVO Demi Glace	5002301
36 g	Porterhouse-Steak	056900

Processing sequence:

Cut the veal loin into roulade slices weighing approx. 180 g. Spread the meat slices evenly with pesto and top with dried tomatoes, Parmesan, pine nuts and rocket. Then roll the slices up tightly and secure with a toothpick or skewer. Finally, season the roulades with Porterhouse seasoning.

Sear the roulades on all sides in a hot pan with a little oil for approx. 6 minutes.
Cook in the air fryer at +180 °C for approx. 8 minutes.
Then serve with the Demi-Glace.

Ingredients:

veal 63.1 %, dried tomatoes (61% marinated, dehydrated tomato (91% tomatoes, salt, brandy vinegar, rapeseed oil, spices), rapeseed oil.), Parmesan cheese (MILK, salt, rennet, preservative: lysozyme (contains HEN' S EGG).), pine nut (pine nut), rocket (rocket), vegetable oils (rapeseed oil, olive oil), basil, CHEESE POWDER (CHEESE, salt), spices (contains YELLOW MUSTARD FLOUR), modified starch, salt, beef fond (beef extract, sugar, salt, vegetable juice concentrates (onions, carrot), button mushroom juice concentrate, tomato concentrate), herbs, garlic, water, natural flavourings, sunflower seeds, tomato purée, potato powder, hydrolysed vegetable protein, acid: E 330 citric acid, caramel, sugar, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	621kJ
energy value	149kcal
fat	9,1g
saturates	2,5g
carbohydrate	2,1g
sugar	0,9g
protein	14,1g
sodium	0,4g
salt	1,0g
fibres	0,6g

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