Vitello tonnato

Recipe by V-ZUG LTD



roast veal with tuna sauce

Preparation	25 Mins
Cooking time	2 Hrs
Portions	4
Appliance	CombairSteamer V6000 from 2021

Veal loin

600 g piece of veal loin

Oil for searing

Some salt

Some pepper

Tuna sauce

100 g tuna in olive oil, drained

2 anchovy fillets in olive oil, drained

2 tbsp capers

100 g mayonnaise

½ tsp salt

Some pepper

Some lemon juice

Some water

Serving

Oil for deep-frying

2 tbsp capers

Veal loin

Salt the meat generously. Heat oil in a frying pan. Sear the meat on all sides and season with pepper. Put on a wire shelf in the middle shelf position. Line a baking tray with baking paper and put in the bottom shelf position. Insert the food probe into the thickest part of the meat and connect it to the cooking space.

Using the soft roasting seared mode, cook at a food probe temperature of 59 °C for 2 hours.

Tuna sauce

In a measuring jug, purée all the ingredients up to and including the salt to a smooth sauce. Season with pepper and lemon juice and dilute with water to get the desired consistency.

Serving

Heat plenty of oil in a small pan. Pat the capers dry with kitchen paper, carefully add them to the hot oil, fry until crispy and then drain.

Carve the meat thinly and serve with the sauce. Garnish with the crispy capers.

Cooking steps

Soft roasting, to food temperature 59 °C(max 2 Hrs)

Accessories

Wire shelf

Baking tray

Food probe

Hand blender

Additional information

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