Vitello tonnato

מתכון מאת V-ZUG Ltd.



Preparation	20 Mins
Cooking time	2 Hrs
מנות	4
התקן	Combair-Steam SL from 2017

Vitello

400 g veal loin

1 tbsp olive oil, for searing

Salt

Pepper

2 tbsp jus

Season the veal loin. Heat the olive oil in a frying pan and sear the veal loin well on all sides.

Allow the veal loin to cool down before putting it into a vacuum bag with the jus and vacuum sealing it on level 3. Stick the sealing pad on the vacuum bag at the point where the meat is at its thickest. Insert the food probe through the sealing pad into the meat.

Put the bag on to the wire shelf in the cold cooking space and plug the food probe into the food probe socket. Cook.

Vacuisine 60 °C for 3 Hrs

Take the veal loin out of the bag when done and slice thinly.

Sauce

100 g tuna, preserved in oil

2 anchovy fillets, in oil

2 tbsp capers, pickled

½ lemon, juice

100 g mayonnaise

Salt

Pepper

For the sauce, put all ingredients in a mixer or blender, purée and season with salt and pepper. Spoon the sauce over the meat and serve.

עצות

The jus can be substituted with 1 tbsp of butter.

The cooking process can take between 2 and 3 hours, depending on the size of the loin of veal.

אביזרים

Vacuum bag

Wire shelf

Sealing pad

מידע נוסף

הופק ביום	11.12.2019