



Vitello Tonnato

Ingredients

2 lb 12 oz (1.25 kg) boneless veal
2 bay leaves
6 black peppercorns
5 fl oz (150 ml) dry white wine
10 fl oz (300 ml) Beef broth

Instructions

Begin by putting the veal in a medium roasting tin add the bay leaves, peppercorns and wine and beef broth.

Then, roast the veal in the pre-heated oven until desired temperature.

For the Sauce, blend all the ingredients thoroughly.

After that, take the veal out of the tin – you can discard the bay leaves, peppercorns and any remaining wine now. Slice the meat very thinly and arrange it in a large, shallow serving dish.

Spoon the sauce over the meat, scatter over a few capers and garnish with the lemon slices.

For the Sauce

1 (7-oz.) can imported tuna, packed in olive oil
5 flat anchovy filets
1 cup extra-virgin olive oil
3 tsp. lemon juice, freshly squeezed
3 tbsps. capers, soaked and rinsed
1 1/4 cups mayonnaise