



# VITELLO TONNATO



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** Veal, cooked with white wine, thinly sliced

## FOR THE TONNATO SAUCE

**250 g** QimiQ Classic

**200 g** Tuna, tinned in oil

**15 g** Anchovies in oil, tinned and drained

**20 g** Capers

**25 ml** Lemon juice

**25 ml** Balsamic vinegar

**25 ml** Olive oil extra virgin

Salt and pepper

## TO GARNISH

Capers

Cress

## METHOD

1. For the tonnato sauce, blend the ingredients together until smooth.
2. Arrange the veal slices on a plate and cover with the sauce.
3. Garnish with capers and cress.