



VITELLO TONNATO



QimiQ BENEFITS

- All 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.