



# VITELLO TONNATO



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 8 PORTIONS

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

## FOR THE TONNATO SAUCE

**500 g** QimiQ Classic

**400 g** Tuna, tinned in oil, drained

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

**40 g** Capers

**50 ml** Lemon juice

**50 ml** Balsamic vinegar

**50 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.