Vitello tonato



Used bresc products



Bresc Alioli Clásico 325g



Bresc Erbe Italiano 450g

Ingredients

4

- 300 g veal
- 10 g Bresc Erbe Italiano
- 200 g fresh tuna
- 4 g Bresc Beemster garlic puree
- 18 haricot beans
- 18 quail eggs
- 1 red onion, sliced into thin rings
- French dressing
- rocket to garnish

For the tuna cream

- ½ dessertspoon capers
- 200 g Bresc Alioli clásico
- 150 g tinned tuna
- grated peel and juice of one lemon
- salt and pepper
- 100 g crème fraîche

Preparation method

Marinate the veal in the Italian herbs. Brown the meat and then cook in the oven at 165 degrees for 8 minutes until pink inside (rosé, core temperature: 48 - 50 degrees). Cool and slice thinly. Marinate the tuna in a little olive oil mixed with the Beemster Garlic puree and score a diamond shape on it in a hot grill pan. Season with a little lemon juice, salt flakes and pepper. Fry the eggs briefly in some oil. Blanch the beans and split in two. Flavour them with the French dressing. Puree the capers, tinned tuna and alioli to a cream in a kitchen machine. Give the cream a refreshing flavour with grated peel and juice from the lemon and season with salt and pepper. Add the crème fraîche. Place the slices of meat on a plate and pour some of the tuna cream over it. Heat the fresh tuna a little and place on the plate. Garnish the dish with the eggs, onion rings, rocket and the beans to finish.