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Veal-Involtini with vegetable filling

Ingredients for 4 persons

4 bigger or 8 smaller veal escalopes, cut thin and tapped
approx. 200 g goat cream cheese
1 middle sized carrot
1 small spring onion with its green
1 - 2 mini lettuce
1 table spoon of Parmesan
salt, pepper

Preparation

Cut the carrot and the onion into small dices, mix with the goat cream cheese and Parmesan, season with salt and pepper.
Spread the filling on the escalopes, covered with the cutlets of lettuce.
Roll up, then fix with a toothpick.
Season the meatrolls with salt and pepper.
Roast at low heat all around for 15 minutes. Then cook for 20 minutes in the preheated oven at 80 degrees.

Sauce: Upon desire, cook the gravy with some bouillon and refine with cream.

Tipp: Serve with a delicious Polenta!

Enjoy ☺!

Recipe: Marlise Bratschi, Buure Metzg Gstaad