

# Fillet of Ticino veal in a bread crust with chanterelles



A recipe by Cristian Moreschi, chef at the restaurant of the Hotel Villa Principe Leopoldo, Lugano

## Preparation



Time required approx. 90 minutes



Difficulty High - For professionals



Portion size 4 people

## Features



Dish Meat - Veal



Typical product Veal - 0 km



Suitable in Autumn - Tasty lunches

## INGREDIENTS

### Filling

- 100 g lean veal
- 80 g fresh cream
- 4 basil leaves

### Bread crust

- 2 pieces of sliced bread (crust removed)
- 300 g veal fillet rolled in film

## PREPARATION

### Filling

1. Chop the veal very finely with a cutter;
2. Add the cream;
3. Lastly, add the blanched and chopped basil.

### Bread crust

1. Flatten the bread slightly with a rolling pin;
2. Cover up to  $\frac{3}{4}$  of it with the filling and wrap it around the fillet, using the film to help you;
3. Cook in the oven until the temperature reaches 50 °C in the centre;
4. Leave to rest, then finish it off by pan-frying it in oil, turning it so that the outer crust becomes crisp.

### Plating up

Brush the plate with the meat juices and place the pan-fried chanterelles and vegetables on top.  
Garnish the dish with a few leaves.