

# Vitello Tonnato – classic

Vitello Tonnato – a touch of Italy.

Bring dolce vita into your home and make a delicious Vitello Tonnato in no time at all. I couldn't get it right for years, but now it works, benefit from my mistakes. What could make this moment more perfect than a plate of Vitello Tonnato with a fine glass of Riesling as a starter?

Tender veal in a creamy tuna sauce – simply heavenly.

Duration 80 min for 6 persons

---

## Ingredients

- 800 g veal nut
  - bay leaf
  - 150 ml white wine
  - 1 onion
  - 1 medium-sized carrot
  - 1 egg (room temperature)
  - 250 ml rapeseed oil
  - 1 tsp mustard
  - 2 tbsp capers
  - 25 g anchovy fillets, drained
  - 180 g tuna in water (drained)
  - Lemon zest from one lemon
  - 2 tsp lemon juice
  - 1 tsp mustard, medium hot
  - salt & pepper
  - King capers for decoration
- 

## Directions

1. **Meat:** Pour the water, onion, carrot, bay leaf and wine into a high pan, bring to the boil, add salt, reduce the heat and add the meat. Leave to simmer just below boiling point for approx. 1 hour. Remove the pan from the heat, leave the meat to cool in the stock. Set aside 6 tbsp of the stock.
2. **Tuna:** For the mayonnaise, mix 1 egg, lemon juice, capers, mustard, fresh pepper and salt and add the oil, stirring constantly, drop by drop at first, then gradually in a thread then little by little in the thread pour in the mayonnaise until it thickens.

3. Drain the tuna, pat the anchovy fillets dry, puree both with the reserved stock, mix with the mayonnaise and a little lemon zest.
4. Leave the meat to cool and then slice very thinly. Arrange on a plate and spread the sauce over it. Garnish with king capers.

▽ If the mayonnaise does not thicken. Take 1 tbsp mustard and work the liquid very slowly into the mustard again. Then it should work.

Tastes simply delicious.