

Veal and Tuna Rolls with Chive Cream

Servings: 4

Prep time: 1 hour

Ingredients:

- *8 thin veal escallops
- *black pepper and salt
- *16 basil leaves
- *160g can tuna in oil, drained
- *2 tbsp capers
- *2 spring onions, trimmed
- *1 tbsp olive oil
- *12 gelatin leaves
- *500 ml chicken stock
- *500 ml dry white wine
- *150g quark
- *150g sour cream
- *2 tbsp snipped fresh chives
- *4 medium potatoes, peeled and thinly sliced

Directions:

1. Place escallops on a board, cover with film and beat until flat with a meat mallet or rolling pin.
2. Remove film and season veal with salt and pepper.
3. Place basil leaves on the escallops and then add flaked tuna and capers.
4. Place spring onions across width ways.
5. Roll up escallops and secure with wooden skewers.
6. Heat olive oil in a pan and fry rolls over medium heat for 12-15 minutes, regularly turning until browned all over.
7. Cool and remove skewers.
8. Soak gelatin leaves in cold water to soften, according to packet.
9. Squeeze and remove excess water, then add to stock and dissolve.
10. Add white wine and season.
11. Place veal rolls in a shallow dish and pour over gelatin mix.
12. Mix quark with sour cream, season then add snipped chives.
13. Fry potatoes in hot oil until golden brown. Drain on kitchen paper.

14. Cut set veal into portions between the rolls and serve with fried potatoes and chive cream.