

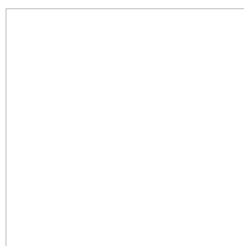
Vitello tonnato



INGREDIENTS

2 lbs. butt tenderloin
3 cups white wine
1 celery stalk
1 carrot
1 small onion
2 cloves
7 oz. tuna in oil
6 anchovy fillets
2 egg yolks, hard-boiled
2 lemons, 1 squeezed, 1 thinly sliced
2 cup oil
2 tbs. capers
1 tbs. white vinegar

Wine pairing suggestions



Soave Classico, Il Canovino

Preparation

Let the meat marinate in the wine, celery, carrot, chopped onion and cloves for one day. Remove the meat from the marinade, wrap and tie tightly in a cheesecloth and place in an oval pan just large enough to hold it together. Put back in the marinade and cook slowly for about one hour. Remove from heat and let the meat cool in its cooking juice.

De-grease and filter the cooking liquid. Blend the liquid in a food mill with the tuna, anchovies, 1 tbs. capers and egg yolks. Dilute the sauce with lemon juice, and vinegar, and whisk in the oil in a steady stream till you get a velvety sauce similar to mayonnaise. Slice the veal and arrange in a serving platter in the following manner: Spread a few tablespoons of the sauce on the platter. Add the veal a layer at a time, with sauce covering each layer. Sprinkle capers over and decorate the rim of the platter with the sliced lemon. Serve