Crostini with veal roulade and pesto



Ingredients

10

- 30 veal escalopes (0.5 cm thick)
- 3 ciabatta bun
- 15 slices Parma ham
- 3 ball mozzarella
- 200 g sun-dried tomatoes
- 190 g Bresc pesto di pomodori
- 50 g mizuna
- 50 g Bresc bruschetta grilled bell pepper
- 13 g olive oil
- salt and pepper

Used Bresc products



Bresc Grilled bell pepper bruschetta 325g



Bresc Pesto di pomodori 1000g

Preparation method

Cover a chopping board with plastic foil. Place half the veal on it. Make sure the meat overlaps slightly. Flatten the meat slightly and season it with salt and pepper. Spread the pesto on the meat and divide the slices of Parma ham evenly over them. Then arrange the sun-dried tomatoes on top. Cut the mozzarella into thin slices. Arrange a row of mozzarella slices along the middle of the veal escalopes. Roll up the stuffed veal escalopes to make a fat sausage-shape using the plastic foil and tie it tightly. Bring a large pan of water to the boil, place the wrapped rolls in it and cook for 10 to 12 minutes. Cut the ciabatta bun into 0.5-cm slices, drizzle a little olive oil over them and toast them in the oven for 4 minutes at 175 °C. Remove the roulade from the plastic, cut it into 1-cm slices and fry them on both sides in bubbling butter for 2 more minutes. Plate up the roulade in overlapping slices on the crostini. Season the mizuna with olive oil. Garnish the roulade crostini with the mizuna and grilled bell pepper bruschetta.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000