



Vitello Tonnato

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(serves 4)

800 g veal fillet  
1 onion  
1 carrot  
1 leek  
4 or 5 celery sticks  
2 litres chicken stock  
250 ml white wine  
2 bay leaves  
6 juniper berries  
salt and pepper

Remove the fat and sinews from the veal. Season with salt and pepper and put to one side. Clean the onion, carrot, celery and leek, and dice coarsely. Put the stock, wine, bay leaves and juniper berries in a large pan and bring to the boil. Remove from the heat. Place the meat in the stock and let it stand for thirty minutes. Remove and cool on kitchen paper. Wrap in clingfilm and refrigerate.

### For the sauce

2 egg yolks  
250 ml sunflower oil  
150 g tuna from a tin  
50 g capers  
10 g anchovies  
salt and pepper  
Red wine vinegar (7% acid)

Make mayonnaise from the egg yolks and oil. Purée the tuna, capers and anchovies in a mixer, then pass through a sieve. Stir the resulting paste into the mayonnaise. Season to taste with salt, pepper and red wine vinegar.

### For the salad

1 small head of frisée lettuce  
2 bunches of rocket  
100 ml house dressing 'Acquarello'  
(Recipe below)  
30 small capers

Select the tender heart leaves from the frisée lettuce. Remove the stalks from the rocket. Wash, dry and chop the leaves and mix with the dressing and the capers.

Slice the meat very thinly and arrange around the edge of the plates. Spoon the sauce between the meat and place the salad in the centre.

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### House dressing Acquarello

375 ml ruby port  
375 ml Madeira  
250 ml balsamic vinegar  
250 ml chicken stock  
1 litre olive oil  
500 ml sunflower oil  
1 teaspoon Dijon mustard  
salt and pepper  
Red wine vinegar

Pour port and Madeira into a large pan, bring to the boil and simmer on a medium heat until the liquid is reduced by half. Add the balsamic vinegar and chicken stock. Add the olive oil gradually. Add salt, pepper, mustard and red wine vinegar to taste. If well-sealed and kept cool, the dressing will keep for several weeks.