



## Stuffed veal rolls with Gouda fenugreek cheese



### Ingredients

- 4 slice of Gouda fenugreek cheese
- 4 thin veal cutlets (unbreaded)
- salt and pepper
- 8 bacon slices
- 1 shallots or onion, chopped
- 1 clove of garlic, peeled and pressed
- 3 tablespoons of olive oil
- 100 ml red port
- 2.5 ml poultry stock or broth
- 25 grams of cold butter
- cocktail sticks

Enjoy these delicious veal rolls with Gouda fenugreek cheese, bacon and a tasty sauce. A surprising dish for any occasion. Serve with mashed potatoes and snow peas for a complete meal.

### Preparation

- 1: Preheat the oven to 180 °C.
- 2: Sprinkle the meat with salt and pepper and top each schnitzel with 2 slices of bacon and 1 slice of Gouda fenugreek cheese.
- 3: Fry the shallots and garlic in a little olive oil. Let the mixture cool slightly. Spread this over the cheese.
- 4: Roll up the meat rolls tightly and secure with a skewer.
- 5: Fry them until golden brown in olive oil.
- 6: Cook them in a baking dish in the oven for 15 minutes.
- 7: Deglaze the cooking liquid with port and add poultry stock. Reduce to 1/3.
- 8: Bind the sauce by whisking in flakes of cold butter.
- 9: Serve with mashed potatoes and snow peas.

## Making stuffed veal rolls

These veal rolls stuffed with Gouda fenugreek cheese offer a simple but tasty ending to your meal and perfect to use when you want to enjoy a variety of small dishes. Make it a culinary evening!