HENRI WILLIG
The Cheese Family
SINCE 1974

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Monday till friday 08:30 - 17:00

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!