



Veal rolls with fenugreek Gouda



Ingredients

- 4 slices of fenugreek Gouda
- 4 thin veal schnitzels (not breaded)
- Pepper and salt
- 8 rashers of bacon
- 3 shallots or 1 onion, finely chopped
- 1 clove garlic, peeled and crushed
- 3 tablespoons olive oil
- 100 ml red Port
- 250 ml poultry stock, from a jar or a cube
- 25 grams cold butter
- Cocktail sticks

Bereidingswijze

Preheat the oven to 180 °C. Season the meat with salt and pepper and put 2 rashers of bacon and one slice of fenugreek Gouda on each schnitzel. Sauté the shallots or onion with the garlic in a little olive oil. Leave the mixture to cool slightly and place a little mixture on each slice of cheese. Roll the meat into tight rolls and secure with a cocktail stick. Fry the rolls in hot olive oil until golden brown. Place them in an oven dish and bake for 15 minutes. Add the Port to the fat in the pan and add the stock.

Reduce the sauce to about 1/3. Thicken the sauce by whisking in small cubes of cold butter. Serve with mashed potatoes and mange-tout.

TIPS Fenugreek Gouda can be substituted with plain Gouda or organic mild Dutch cheese.

Why not use turkey instead of veal schnitzels and use smoked ham or “rookvlees” (smoked beef) instead of bacon.