

Vitello tonnato

Ingredients:

- * 1 kg Girello di vitello
- * 300 g Tonno sott'olio
- * 6 Acciughe
- * 3 Uova sode
- * Gambo di sedano
- * Aceto di vino bianco
- * Vino bianco secco
- * Alloro
- * Salvia
- * Chiodi di garofano
- * Capperi sott'aceto
- * Cetriolini sott'aceto
- * Limone
- * Olio extravergine d'oliva
- * Sale

Steps:

1. Remove the girello from the marinade and place on a metal tray.
2. Season the meat generously on all sides.
3. Place the tray in the oven and set the temperature to 100°C.
4. Cook for 1 hour, or until the meat is cooked through.
5. To make the sauce, blend the tinned tuna with the egg yolks, plenty of capers, the juice of one lemon, a
6. Stir in 2 tablespoons of olive oil and 1 tablespoon of vinegar.
7. Once the meat has cooled, slice it into thin slices.
8. Arrange the slices on a serving platter and drizzle with the sauce.
9. Garnish with drained capers.
10. Serve and enjoy!