

Here is a recipe using veal escalope with herbs.

Ingredients:

- * 1.5 kg Veal escalope
- * 300 g Fresh herbs (such as parsley, basil, and mint)
- * 250 g Ground veal
- * 3 Sheets stale bread
- * 4 Small onions
- * 1 Roasted bell pepper
- * 1 Egg
- * 1 Cup of milk
- * 1/2 Cup of capers
- * 1 White onion
- * 3 Carrots
- * 400 ml Dry white wine
- * Salt and pepper to taste

Instructions:

1. Preheat your oven to 260°C (500°F).
2. To prepare the veal escalope, cut a pocket into the meat, creating a cavity for the filling.
3. Season, sprinkle with herbs and seasoning, and add the ground veal, bread, onions, bell pepper, egg, n
4. Close the pocket with kitchen twine and place in an ovenproof dish.
5. Season with salt and pepper, drizzle with olive oil, and pour the wine over the meat.
6. Bake for 30 minutes, then remove the veal from the oven.
7. Add the vegetables to the dish, drizzle with vinegar, and return to the oven for another 30 minutes.
8. Remove the dish from the oven, let the meat rest for 10 minutes, then slice and serve.
9. Serve with a side of vegetables that have been strained and seasoned.

Note: The cooking times may vary depending on your oven and the size of the veal escalope.