



## Turkey roulade

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4 turkey schnitzel  
100 g Ländle Montforter  
100 g ham  
Sun-dried tomatoes  
chives  
parsley

### Pepper Cream Sauce

50 g Ländle butter  
2 shallots  
250 g brown veal stock  
100g Ländle cream  
1 shot of cognac  
Peppercorns in brine

### Green vegetables

150 g peas  
150 g of beans  
100 g sugar snap peas  
100 g baby spinach or Swiss chard  
2 shallots  
some savory

### Pine nut risotto

400 g risotto rice  
1 onion  
30 g pine nuts  
150 g white wine  
1 liter of vegetable stock  
50 g of olive oil  
80 g Ländle butter  
80 g parmesan cheese

### Preparation:

Plate the turkey schnitzel thinly between two sheets of plastic. Season with salt and pepper. Top with cheese, ham, diced sun-dried tomatoes and chopped herbs and roll up into a roulade.

Tie up with a toothpick or kitchen thread. Heat some oil in a pan and fry the roulades well on all sides. Take out of the pan and place in the pepper sauce. Cook in a preheated oven at 120 ° C for about 15 to 20 minutes.

### Pepper Cream Sauce

Heat Ländle butter in a saucepan. Sweat finely chopped shallots and peppercorns. Deglaze with cognac. Pour veal stock on top and bring to the boil. Add Ländle cream and season with salt.

Possibly mix some Maizena with water and thicken. If you want, you can strain the peppercorns before serving.

### Green vegetables

Blanch the peas and soak in ice water. Spear the snow peas and beans, cut into the desired shape, also blanch and quench in ice water.

Cut shallots into fine cubes and glaze in Ländle butter. Add beans, sugar snap peas and peas and toss.

Season with salt and pepper and add the finely chopped savory. Either mix in the Swiss chard or sprinkle raw on top.

### Pine nut risotto

Heat the olive oil slightly. Add finely chopped onion cubes and glaze. Also add risotto rice and stir in with a wooden spoon. Gradually deglaze with white wine (it must not hiss when deglazing).

Fill the rice with vegetable stock until it is covered. Stir again and again, fill up with stock and simmer gently for about 15 to 20 minutes until it only has a light bite.

Season with salt and pepper, add roasted pine nuts, grated Parmesan and cold butter cubes. Season again to taste.