



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.