HENRI WILLIG
The Cheese Family
SINCE 1974

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Monday till friday 08:30 - 17:00

Stuffed veal rolls with Gouda fenugreek cheese

Ingredients

- 4 slice of Gouda fenugreek cheese
- 4 thin veal cutlets (unbreaded)
- salt and pepper
- 8 bacon slices
- 1 shallots or onion, chopped
- 1 clove of garlic, peeled and pressed
- 3 tablespoons of olive oil
- 100 ml red port
- 2.5 ml poultry stock or broth
- 25 grams of cold butter
- cocktail sticks

Preparation

Preheat the oven to 180 °C. Sprinkle the meat with salt and pepper and place 2 slices of bacon and 1 slice of Gouda fenugreek cheese on each schnitzel. Fry the shallots and garlic in a little olive oil. Let the mixture cool slightly. Spread this over the cheese. Roll up the meat rolls tightly and secure with a skewer. Fry them golden brown in olive oil. Let them cook in an oven dish for 15 minutes. Deglaze the cooking juices with port wine and add poultry stock. Reduce to 1/3. Thicken the sauce by whisking in flakes of cold butter. Serve with mashed potatoes and snow peas.

TIPS Gouda fenugreek cheese can be replaced by Gouda natural or organic young cheese.
Instead of veal schnitzels, have turkey and instead of bacon smoked ham or smoked meat.