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Cooking time: 2 hours



Ingredients

For 6 servings

Veal (sous vide):

1 veal silverside (eye round, approx. 800 g)

salt

olive oil

Tuna sauce:

200 g tuna, preserved in oil

120 g mayonnaise

2 anchovy filets

20 g capers

100 ml veal stock

1 pc of carrot

1/2 stalk of celery

1 small onion

1 bay leaf

1 clove

1 small twig of rosemary

2 stalks of flat-leaf parsley

Tartar:

150 g veal tenderloin

150 g tuna

4 tbs olive oil

Fleur de sel, pepper

½ of a small, green apple

50 g wild herbs

Preparation

Veal (sous vide):

Rub the meat with a little salt and drizzle some olive oil over it. Seal it in a vacuum bag. Cook the silverside in your **fusionchef** sous vide water bath at 63 °C for approx. two hours until the core temperature of the meat reaches 56 °C. Remove the meat from the bag and let it cool.

Wash the vegetables, finely cut them, add the veal stock and spices and let it simmer for approx. 15 minutes. Remove the vegetables and spices.

Tuna sauce:

To prepare the sauce, place 50 ml of the veal stock, the tuna, anchovies, mayonnaise, and capers in a mixer. Strain through a sieve and season it with salt and pepper.

Meat tartar:

To prepare the meat tartar, cut the veal, the tuna, and the apple in small dice. Add the oil, mix well, and season with salt and pepper.

Arrange the slices of the veal silverside on a plate and pour the sauce around it. Place the meat tartar on the meat and garnish with the wild herbs.

This recipe was generously provided by Carmelo Greco.