



Oven-roasted veal on roast cabbage and shallots with crispy semolina strudel

🕒 95–105 Min 🍷🍷🍷

Preparation

Ingredients 6 Portions

♦ = Kotányi Produkte

1.5 kg	Veal loin
1 pcs.	Head of cabbage, small
8 pcs.	Shallots, medium-sized
3 tbsp.	Butter
1 tsp.	Brown sugar
1 tsp.	♦ Caraway, Whole
1 tsp.	♦ Marjoram, Crushed
1 tsp.	♦ Parsley, Chopped
1 pinch	♦ Sea Salt, Coarse

For the semolina strudel

200 ml	Milk
100 ml	Water from the porcini mushrooms
1 tbsp.	Butter
10 pcs.	Chestnuts, peeled and roasted
80 g	Wheat semolina
2 pcs.	Strudel pastry sheets
2	Eggs
1	Egg for coating
3 tbsp.	♦ Porcini Mushrooms, Dried
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole
2 tsp.	♦ Parsley, Chopped
1 tsp.	♦ Thyme, Crushed

- 1 Rub the veal loin with marjoram, parsley and salt the day before, cover and leave to marinate in the fridge.
- 2 Place the dried porcini mushrooms in lukewarm water for a few hours, then remove, squeeze out the water and chop into small pieces. Save 100 ml of the water used to soak the porcini mushrooms.
- 3 Then chop the cabbage (with stalk) into large pieces. Peel and half the shallots. Add salt to the vegetables and marinate with the sugar, salt and caraway.
- 4 Cover the meat and leave for a few hours to reach room temperature before cooking.
- 5 Next, brown the veal loin on both sides in oil in an ovenproof baking pan, cover and cook for around 30 minutes at 160°C (320°F). Baste with the marinade periodically.
- 6 Boil the milk with the water from the porcini mushrooms, butter, salt, nutmeg, parsley and thyme. Mix in the semolina and cook for around 5 minutes until soft, stirring constantly. Allow to cool down and then stir in the eggs.
- 7 Now spread the mixture, the chopped chestnuts and porcini mushrooms onto the pastry sheets and roll into a strudel.
- 8 Brush with the beaten egg and bake in the oven at 170°C (338°F) for 35 minutes.
- 9 Place the marinated cabbage and shallots around the roast veal and return to the oven (uncovered) for another 35 minutes. At the end of the cooking time, the meat should reach a core temperature of around 60°C (140°F).

