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# Veal of fortune

**IN MY KITCHEN:** Mehdi Bouchemach from Fodder in Harrogate.

BRITISH Rose Veal is produced to the highest welfare standards and is something we should all eat to support our dairy farmers (unfortunately, dairy herds need very few male animals).

I love this recipe as it is quick and easy and very, very tasty – the perfect dish for supper with friends. I serve it with mash and local asparagus, which complements it perfectly.

## Veal Escalopes wrapped in streaky bacon, with lemon and sage

SERVES 2

### Ingredients

- 2 Rose Veal escalopes
- 6 thin slices of streaky bacon (smoked if you prefer)
- 8 fresh sage leaves
- 6 slices of lemon (4 without rind, two with)
- 1tbsp plain flour

Generous knob of butter  
200ml Marsala (or substitute with a dry white wine or sherry).

### METHOD

Lay three slices of streaky bacon on to a piece of cling film, then lay one of the escalopes on top. Cover with another piece of cling film then using a rolling pin, roll to a thickness of about 5mm. Remove the cling film from the top and from the bottom of the meat. Cut the meat in half. Next, place one sage leaf and one slice of rindless lemon into the middle of each piece of escalope, season with salt and black pepper, then roll lengthways to make a nice neat sausage shape. Lightly roll it in flour and then secure

with a cocktail stick. Repeat the process with the second escalope.

Heat the butter in a frying pan, remove the cocktail stick and cook the veal rolls for five minutes on each side.

Add the Marsala to the pan and allow to bubble until the liquid is reduced by about half.

Serve two rolls per person with creamy mash and asparagus spears. Decorate each dish with a slice of lemon with the rind still on and the remaining sage leaves.



### Christine Austin recommends:

Echo the sage and lemon notes in this dish with the herb-sprinkled flavours of La Vieille Ferme, **Luberon**, 2012, (Waitrose, down to £5.99 from £7.99 until June 11) or try the fresh-tasting savoury cherry fruit of Beaujolais Villages Duboeuf 2011 (Majestic, down to £6.99 on multibuy until June 10).



