



Veal fillet medallions with gremolata *lamb's lettuce and* **cranberry- horseradish cream**

Portions: 2

Preparation time: 30-45 mins

INGREDIENTS

4-5 veal fillet medallions
3 tablespoons oil
Black and pink pepper

For the gremolata:

1 bunch of flat-leaf parsley
Grated skin of one lemon
2 tablespoons olive oil
1 clove of garlic, chopped finely
1 pinch of chilli flakes

2 portions of lamb's lettuce

Dressing for the lamb's lettuce:

3 tablespoons olive oil
1.5 tablespoons balsamic vinegar
1 teaspoon honey
1 tablespoon cranberry-horseradish cream

Cranberry-horseradish cream

PREPARATION

1. Wash veal fillets and dab dry. Heat oil in an oven-proof pan and brown medallions on all sides for 2-3 minutes in all. Season with pepper and salt and allow to cook for 10-12 minutes in a pre-heated oven (fan oven: 125 °C).
2. For the gremolata, chop parsley up finely and mix in with other ingredients.
3. For the salad dressing, mix all ingredients and add to lamb's lettuce.
4. Serve medallions with gremolata. Cranberry-horseradish cream and lamb's lettuce are a perfect accompaniment.



Bon appétit!