

## Vitello Tonnato

### For the Veal

2-2½ pounds of veal leg in one piece  
3 anchovy fillets  
1 teaspoon salt  
1 bottle white wine  
1 onion  
2 cloves  
2 garlic cloves  
1 carrot  
1 celery stalk  
6 parsley sprigs  
Handful thyme sprigs  
1 bay leaf  
6 sage or rosemary sprigs  
6 peppercorns  
¼ cup olive oil  
Juice and rind of 1 lemon

### For the Tuna Fish

5-7-ounce can Italian tuna in olive oil  
3 anchovy fillets  
1 tablespoon capers  
1 tablespoon lemon juice  
1 cup mayonnaise

### For the Assembly

2 lemon slices  
8 cornichons or sour gherkins  
1 tablespoon capers

### For the Veal

The veal should be tied together with kitchen string so that it maintains its compact shape. With a very sharp knife, make small slits in the veal, cut the anchovy fillets in small pieces, and insert them into the slits. Then rub the teaspoon of salt all over the veal, and place it in a large, preferably enameled, Dutch oven.

Cut the onion in half and insert a clove into each half. Place this in the pot with the veal. Pour the entire bottle of dry white wine over the veal. Cut the carrot and celery stalk in large slices and add to the pot. Add the parsley, thyme, bay leaf, sage or rosemary, peppercorns and olive oil to the pot. With a sharp knife, carefully remove just the yellow rind from the lemon, leaving any of the white pith behind. Add it to the pot along with the juice of that lemon. Let this all marinate for one-half hour.

Cover the pot and slowly bring it to the boil. Once it reaches a boil, lower the heat to a simmer, and continue to cook with the cover partially askew for 1¾ to 2 hours, until the meat is cooked through. Remove the meat from the pot, and strain the broth through a sieve into a bowl. Discard the vegetables and herbs. Return the broth to the pot, along with the veal, and let the meat cool in the liquid until room temperature.

When the veal is cool, remove it from the broth. Bring the liquid back to a full boil, and continue boiling until it is reduced to ¼ its original amount.

### For the Tuna Fish

Drain the tuna and the anchovy fillets, break them up and place in the bowl of a food processor with 3-4 tablespoons of the reduced cooking liquid. (Also this can be done in a

mortar and pestle.) Add the capers and lemon juice and process until fairly smooth. Add the mayonnaise to the bowl, and continue to process until the mixture is a smooth paste.

**For the Assembly**

Cut the cornichons or gherkins in half lengthwise.

Slice the veal as thinly as possible with a very sharp knife. Place the slices in one layer, slightly overlapping, on a large serving platter. Spread the tuna mixture over the veal slices, leaving a bit of veal exposed on the outer edges. Decorate with the lemon slices, the cornichon halves, and the remaining capers.

Can be served cold or at room temperature.