



Veal « Cordon bleu » with Lutosa Rösti with onions

Ingredients (for two servings)

- 250 g of Lutosa Rösti with onions
- 2 veal escalopes weighing 120 g
- 2 slices of Emmental cheese
- 2 slices of cooked ham
- 1 egg
- 2 tablespoons of breadcrumbs
- 1 tablespoon of flour
- 1 knob of butter or margarine

Preparation

- Beat the escalopes to flatten and then season them.
- Cover half of each escalope with a slice of Emmental and a slice of ham.
- Fold over to make a pouch and seal the edges together with a little egg white.
- Dip the folded Cordon Bleu escalopes into the beaten egg yolk, the flour and, finally, the breadcrumbs.
- Fry on both sides in butter or margarine.
- Cook the Rösti according to the packet instructions.
- Arrange the Cordon Bleu escalopes and Rösti on plates to serve.

Tip: A selection of vegetables would go perfectly with this dish: chicory, mushrooms, broccoli.

Wine: A Swiss Fendant du Valais would give an authentic touch to this delicious dish.

