

Spezialitads dal Grischun



GRISONS-STYLE INVOLTINI

A Grisons version of this traditional dish

Ingredients

(for 4 people)

8 veal escalopes sliced very thinly
A little salt
Freshly ground pepper
8 slices of Grischuna Grisons dry-cured ham
2 tbsp cooking butter
1 dl white wine
2 dl bouillon

Filling

120 g Mascarpone
30 g diced Grisons dry-cured bacon
2 tbsp chopped rocket

Garnish

Rocket leaves

Preparation

- Season the escalopes and put dry-cured ham on top.
- Mix the Mascarpone with the diced bacon and chopped rocket and put it on the slices of dry-cured ham. Roll up the meat and hold it in

place with a toothpick.

- Brown on all sides in the hot butter, add the white wine and bouillon, cover and leave to braise for 10 to 12 minutes until tender.

Garnish with rocket leaves