Veal turnovers with a rosemary and orange mozzarella stuffing

aroma KITCHEN

INGREDIENTS

- 4 slices veal knuckle aprox 150g each
- **2 Le Naturelle eggs**
- 50g flour
- **200g Tipiak breadcrumbs**
- **100g Emborg mozzarella schreded**
- **50g Valio butter**
- 1 tbsp fresh rosemary chopped
- 1 tbsp orange zest
- 200g figs dried chopped
- 200ml syrup

METHOD

1. In a blender, blend the butter than add the zest, rosemary and season well.
2. Mix the butter with the cheese and place on the veal, roll well and put in the freezer for 1hr.
3. Once hard enough cut thick slices and put it back for another hour in the freezer.
4. Whisk the eggs and flour and pass the veal in then in breadcrumbs and shallow fry.
5. Simmer the figs in the syrup and serve underneath.