

# CHRYSALIS VINEYARDS RECIPE SHEET

## Rolled Veal Sausage

*Pairing Notes: The assertive perfumes of the spice blend used to cook the veal breast, moistened by the flavorful pork belly fat, transform the mild veal into a “sausage” redolent with flavor. Our 2005 Viognier is rich and full-bodied, with strong floral aromas, creamy peach and pear flavors, and a smooth, elegant finish. Pairing the Rolled Veal Sausage with our Viognier creates a harmony in their aromas and a balance in each other’s intensity of flavors, as they interact with your taste buds.*

### Ingredients:

4 ½ lb breast of veal, boneless and in 1 piece  
1 ¼ lb pork belly fat, thinly sliced  
2 tsp Kosher salt  
1 ½ tsp white pepper  
1 tsp ground cloves  
1 ½ tsp ground allspice  
2 tsp superfine sugar  
1/2 C finely chopped dill  
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3 fresh bay leaves  
1 TBS whole black pepper  
2 star anise  
1 TBS Kosher salt

### Instructions:

Ask your butcher to de-bone and trim the veal so that it is one large flat square, and to thinly slice the pork belly fat.

Slightly overlap the pork fat on 2/3 of the veal, leaving 1/3 uncovered.

Over the entire veal breast, sprinkle the Kosher salt, pepper, ground cloves, allspice, dill, and sugar.

Roll the veal starting from the side where the pork fat is covering it. Roll it tight like a sausage and tie it with string every 2 inches, to secure it together.

Place the rolled veal into a large saucepan and cover it with water. Add bay leaves, whole black pepper, star anise, and remaining 1 TBS Kosher salt. Place the saucepan over a moderate heat and slowly bring it to the boil. Skim off any scum that may rise to the surface. Reduce the water to a low simmer, cover and cook gently for 2 1/2 hours.

Remove the veal from the pan and place it on a plate or sheet pan, place a second plate or sheet pan on top of it and put a heavy weight on plate/sheet pan to compress (a couple of bricks work well.) Place the veal with weights, in the refrigerator for 24 hours.

Remove veal from fridge and thinly slice.

Rolled veal sausage is a common feature in Scandinavian cuisine, served as a cold meat as part of a smorgasbord.