

## Veal giuvetsi in tomato sauce

### Ingredients

- 1kg of veal (chuck or blade cut into cubes)
- **10g Beef Bouillon (Art. 43945)**
- **350g Tomato Sauce Professional (Art. 55213)**
- **40g of Garlic Paste (Art. 55014)**
- 1 onion (in cubes)
- 2 carrots, diced
- 80ml of olive oil
- 80ml of red wine
- 500g of medium-size orzo
- 500ml of boiling water
- Salt-pepper
- A little hard cheese
- A little finely chopped parsley

### Cooking instructions

1. In a flat hot casserole dish, add olive oil and sauté the veal until brown on all sides.
2. Remove the meat into another pot and add a little more olive oil. Sauté the onions, carrots and Garlic Paste for 3 minutes.
3. Put the meat back in the saucepan and sauté for another 2 minutes. Extinguish with the wine.
4. Lower the heat, season with salt and pepper and add the Beef Bouillon that's diluted in the hot water. Add the Tomato Sauce Professional and allow to cook for around one hour covered.
5. Place the orzo in the baking tray, adding the cooked meat on top and the sauce together with a little boiling water until covered.
6. Bake the meat at 180 °C for approximately 30 minutes. Remove from the oven and allow the food to absorb all the liquid for 5 minutes.
7. Serve with a little finely chopped parsley and hard cheese, according to preference.