

*Turkey Picatta with  
mascarpone and tomato  
pasta*



*Up to 30  
min.*



*Normal*



## Zubereitung

1. Cook the pasta al dente in salt water.
2. Peel the onions, cut them into cubes and fry them in oil.
3. Add the strained tomatoes and gently boil down.
4. Season with spices and stir in the **GOLDSTEIG Mascarpone**, .
5. Add the pasta to the tomato and mascarpone sauce and toss.

## The batter for the Picatta:

1. Puree the milk, eggs, **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices** and flour using a blender.
2. Season the batter with salt, pepper, garlic puree and the chopped rosemary.
3. Salt the turkey steaks, coat them in the flour and dip them in the batter.
4. Fry the turkey Picatta in oil.

## Zutaten



### For 4 people:

- 4 x 150 g turkey steaks
- 1 pack of **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**
- 3 eggs
- 300 ml milk
- 200 g flour
- 400 g pasta of your choice
- 1 onion
- 500 g **GOLDSTEIG Mascarpone**,
- Strained tomatoes
- Salt, pepper, garlic puree and chopped rosemary

