

Escalope of veal  
filled with Tilda  
Basmati & Wild Rice  
On spinach with  
morel velouté

**Stuart Fay and  
Stephen Treadwell**

**The Bell Inn,**

Winners of the  
Team Award at  
the Pub Chef  
Awards 2009



## Shopping List

- 250g Tilda Basmati & Wild Rice
- A Whole Rump of Veal
- 50g Butter
- 125g Root Vegetables
- 1/4 Bottle White Wine (for Stuffing)
- 1/2 Litre of Vegetable Stock
- Salt & Pepper for Seasoning
- 75g Dried Morels, Soaked
- 1/2 Bottle White Wine
- 1 1/2 Pints of Whipping Cream...

For the full recipe visit  
[www.tildafoodservice.com](http://www.tildafoodservice.com)  
and find out more about  
how The Bell Inn is using  
Tilda in its kitchen...

**Tilda**®  
*Legendary Rice*

[www.tildafoodservice.com](http://www.tildafoodservice.com)