

Signature dish



Cool change for veal

Restaurant:

1two3 Mediterranean Dining & Lounge Bar

Address:

Shops 10 and 11, Phoenician Resort, East Tower, Surf Parade, Broadbeach

Phone: 5538 4123

ITWO3 Mediterranean Dining & Lounge Bar head chef Charlie DiCello has put his own stamp on a classic winter warmer.

His Deconstructed Veal is served with wilted spinach, sundried-tomato jus, candied prosciutto and mashed potato, and finished with lightly crumbed blue cheese.

"It's a special dish because it is prepared in a way that allows the customer to sample each flavour on its own," says Charlie.

"The ingredients are local and the highest-quality veal, prosciutto and blue cheese is used.

"I adapted the previous

Warm up with this winter favourite

veal dish that was on my predecessor's menu, veal paupiettes, by 'deconstructing' the veal.

"It was previously veal loin strips rolled around the other ingredients."

Enjoy this winter warmer with a glass of wine.

Charlie says a light-bodied red wine, such as a nice pinot noir, is ideal.

From small to substantial, the revolution-



**1two3 Mediterranean
head chef Charlie DiCello**

ary portion policy at 1two3 Restaurant has any appetite covered.

Choose 'just a taste' if you want to try a bit of everything, opt for an entree size if you're on the fence, or tuck into the main event.

Visit this month to sample the winter menu, including Charlie's Deconstructed Veal.



Photos: KERRI SHAW



**Deconstructed Veal can be enjoyed
with a light-bodied red wine**