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GRENADINE OF VEAL WITH CREAM



RECIPE CREATED BY SÉBASTIEN FARÉ



Grenadine of veal with cream

Original recipe by Sébastien Faré

Recipe for 10 people

GRENADINE OF VEAL WITH CREAM

10 veal grenadines
75 g butter **Elle & Vire Professionnel® Unsalted Gourmet Butter**
500 g **Elle & Vire Professionnel® Excellence Cooking Cream**
50 g shallots
150 g button mushrooms
75 g Port
Salt to taste
Black ground pepper to taste

Peel and finely chop the shallots. Wash and finely slice the button mushrooms.
Tie the veal grenadine. Season with salt and pepper. Add the butter to a hot frying pan and cook the grenadine of veal in a *beurre noisette*. Baste regularly. It is important to brown the butter carefully so that it doesn't burn. Remove the veal grenadine once cooked to your liking.
Add the shallots to the pan. Sweat them, then add the button mushrooms. Pour the port into the pan and reduce until almost dry. Deglaze with the cream. Reduce the sauce until it coats the back of a spoon.

ASSEMBLY

Sliced mushrooms
Chervil
Tarragon
Borage

To plate up, add some of the sauce to the plate. Then, add the grenadine of veal and decorate with a few herbs, some sliced mushrooms and flowers.



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