

Roasted Veal Filet Rossini with Pomme Anna and Braised Belgium Endive

Recipe for 6

We will be serving a Tournedos of veal of about 4 to 5 oz per person and a small slice of foie gras torchon of about 2oz.

Sauce base

1 cup of veal demi glace	Butter and clarified butter
1 sliced shallot	Cognac or Brandy
1 truffle sliced	Salt and white pepper
1 teaspoon of truffle oil	

First we need to clean the veal filet mignon and cut the tournedos and save all the trimmings . We're going to cook all the veal trimming with 1 tbsp of clarified butter until everything is well cooked and brown then will add the shallots and continue to cook for 2 minutes; remove the fat and deglaze with 1 tbsp of cognac and add the veal demi glace, reduce by 1/3 and strain and save. We will use it to finish the sauce later.

Braised Belgium Endive — Cook 3 large endives cut in half in clarified butter for about 5 to 7 minutes or until they get a nice brown color then add 1/2 tbsp sugar and salt, turn them over, cover them with parchment paper and bake for 20 minutes. Then deglaze with 1 tbsp of white wine and let it rest.

Pomme Anna — We will need a non-stick frying pan (Teflon). Slice 4 to 6 potatoes with a mandolin depending on the size of the frying pan you will be using . Prepare clarified butter with salt, white pepper and fresh thyme, add the potatoes to the butter. Cover the bottom of the pan with overlapping slices of potatoes shaped in circular pattern. Repeat the process up to 3/4 of the height of the pan. Cook the potatoes on the burner; use a spatula to make sure the potatoes do not stick. Bake the potatoes in 400 degree oven for 20 to 25 minutes. Remove the excess butter and use a plate to flip over the Pomme Anna . Dry

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Veal Tournedos — Season the veal tournedos with salt and white pepper. In a hot pan with clarified butter, sear the meat on each side, reduce the heat and let the veal cook to medium rare. When done deglaze with 1 tbsp of Cognac and 1 cup of the sauce we have prepared earlier. Whisk the truffle oil, 1/2 tbsp of soft butter and at the very end add the slice truffle.

Presentation — Place the veal in the center of the plate, pour the sauce over and on top, place the slice of foie gras . On the side, put the endive and the Pomme Anna . Enjoy ...