Veal chop

Recipe by V-ZUG Ltd.

tender chop with morel sauce

Preparation	30 Mins
Cooking time	2 Hrs
Portions	4
Appliance	CombairSteamer V6000 from 2021

Veal chop

800 g veal chop rack

Clarified butter for searing

Some salt

Some pepper

Morel sauce

100 g morels, or 30 g dried morels, soaked and drained

1 shallot, chopped

1 clove of garlic, crushed

Clarified butter for sweating

50 ml cognac

400 ml veal stock

250 ml full cream

1½ tbsp cornflour

Some salt

Some pepper

Some lemon juice

Serving

Some fleur de sel

Veal chop

Salt the meat generously. Heat clarified butter in a frying pan. Sear the meat on all sides and season with pepper. Put on a wire shelf in the middle shelf position. Line a baking tray with baking paper and put in the bottom shelf position. Insert the food probe into the thickest part of the meat and connect it to the cooking space.

Using the soft roasting seared mode, cook at a food probe temperature of 59 °C for 2 hours.

Morel sauce

Quarter the morels, then rinse and drain well. Sweat the morels, shallots and garlic in clarified butter in a small pan over a medium heat until translucent.

Pour in the cognac and reduce by half. Stir the veal stock, double cream and cornflour together, pour into the pan and bring to the boil, stirring occasionally. Reduce the sauce over a medium heat to the desired consistency. Add salt, pepper and lemon juice to taste.

Serving

Carve the meat. Sprinkle some fleur de sel on the cut surfaces and serve with the sauce.

Cooking steps

Soft roasting, to food temperature 59 °C(max 2 Hrs)

Accessories

Wire shelf

Baking tray

Food probe

Additional information

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