

## Roasted Rack of Wisconsin Milk-Fed Veal

*Served with Rosemary Gravy, sautéed Leaf Spinach stewed tomatoes and Mushroom Risotto*

### Ingredients:

#### Veal Rack:

Whole Veal Racks (Trimmed and top Part Deponed)  
Chopped Rosemary  
Salt and Pepper

#### Rosemary Gravy:

2 Lt. Natural gravy  
½ Lt. Red Wine  
4 Chopped Shallots  
1 Crushed Garlic Clove  
2 Spring Whole Rosemary  
1 tsp. Fine chopped Rosemary  
Salt and Pepper to taste

#### Mushroom Risotto:

1.5 Lt. Chicken Stock  
150 gr. Assorted Mushrooms (White Bottom, Porcini, Shitake)  
1 Tbs. chopped Shallots  
75 gr. Butter (Cold and cut in Cubs)  
400 gr. Arborio Rice  
5 Tbs. Olive Oil  
0.2 Lt. White Wine  
100 gr. Parmesan Cheese

#### Stewed Tomatoes:

Tomatoes  
Pesto  
Olive Oil

### Entree



**Leaf Spinach:**

Spinach cleaned and washed  
Chopped Onions  
Chopped Garlic  
Olive Oil  
Salt and Pepper to taste

## *Preparation:*

**Veal Rack:**

- Season the Meat regular with Salt, Pepper and Herbs.
- Put the Probe in the smallest Piece of Meat.
- Place the Meat in the Oven by 14.00

**First Step**

1. Set Probe 54 C                      2. Set Hot Air 75 C   3. Open the Lid

**Second Step**

1. Set Probe 58 C                      2. Set Cook and Hold

- By 16.30 take out the small pieces, reheat the Oven for 10 min. up to 95 C. After the 10-min. place all the meat back in the oven and set again the Oven to Cook and Hold by 58 C.
- Before the Service, rub in the Racks with the chopped Rosemarie and put them quickly on the Flat Top Grill.

**Rosemary Gravy:**

- Sauté the Onions and Garlic in Butter until golden Brown.
- Add the whole Rosemary and sauté again.
- Cover gently with Red Wine and let simmer till 1/3 from the Red Wine is left.
- Add the Natural Gravy and let simmer.
- Season with Salt and Pepper and thicken with CornStarch if necessary.
- Strain, add the chopped Rosemary and set aside.

**Mushroom Risotto:**

- Sauté the Mushrooms and season with Salt and Pepper and set aside.
- Sauté the Onions slowly in Olive Oil without Color.
- Add the Arborio Rice and sauté again the Rice is transparent.
- Add the White Wine and stir until the Rice has absorbed the Liquid.

- Keep stirring and add slowly the Chicken Stock.

- Add the Chicken Stock until the Rice is cooked.
- Add the Sautéed Mushrooms.

In the end add the cold Butter and the Parmesan Cheese to get a crème consistency.

### **Stewed Tomatoes:**

- Take the Tomatoes and cut with a small Knife across the Top Part and take the Bottom Part out.
- Blanch the Tomatoes in boiling Water until you can take of the Skin.
- Cool down in Ice Water.
- Peel the Tomatoes cut in Quarters and take the Inside out.
- Place the Tomatoes on small Trays and drizzle some Pesto over the Tomatoes.
- Reheat quickly in the Oven and spray some Olive Oil on the Tomatoes.

### **Leaf Spinach:**

- Heat over medium Heat the Olive Oil in a sauté Pan.
- Add the Onions and Garlic and sauté without Color:
- Add the Spinach and sauté until cooked.
- Season with Salt and Pepper to taste.

## *Presentation:*

- Place 1 Scoop of Risotto in the middle of the Plate.
- On the top part place the Spinach and the Tomatoes.
- Below the Risotto place the Gravy and put 1 Veal Cop half on the Risotto.
- Garnish with a fresh Rosemary Spring.