



Featured Recipe

From: Feature Story
Silver Cloud

Pan-fried Veal Medallions with Crispy Sweetbread

Stuffed Cabbage with Mediterranean Vegetables and Olive Tapenade Sauce

Category: Appetizer, Serves 10 portions

Ingredients:

10 pcs veal medallions, each 75 grams
cut from the veal butt tenderloin
(3 medallions per fillet)
500 gr sweet bread cut in scaloppini of
50gr each
50 gr bread crumbs
50 gr chopped hazelnut
20 gr butter
1 pc egg yolk
salt & pepper



Marinade:

½ cup fresh herbs, chopped (basil,
chervil, thyme, parsley)
salt and freshly ground pepper

Sauce:

½ liter veal stock
2 dl port wine
1 teaspoon black olive paste (Tapenade)
50 g butter

Stuffed Cabbage:

10 leaves Chinese cabbage
80 gr onions diced in brunoise
80 gr tomato skinless, seedless diced in brunoise
80 gr new potatoes diced in brunoise
80 gr zucchini diced in brunoise

60 gr eggplant diced in brunoise
100 gr red, green & yellow bell pepper diced in brunoise thyme olive oil
salt & pepper

Preparation:

- Marinate the veal medallions in olive oil and chopped herbs for at least 3 hours.
- For the sweetbread: Mix together the chopped hazelnut with the dry breadcrumbs and butter. Season with salt & pepper.
- Blanched the sweetbread 3 minutes in boiling water. Remove the skin and blanch again for another 3 minutes. Sliced 10 scaloppini (50 gr each) and brush the top with egg yolk to stick the hazelnut crust. Top with the breadcrumbs and chopped hazelnut mixture. Before the service, place the sweetbread 5 minutes in the oven at 150°C to heat up and finish under salamander to lightly gratinated the crust.
- For the sauce: reduce the portwine by half, add the veal demi-glace and reduce again by half, add the olive paste and finish monté fresh butter. Season to taste.
- For the stuffed cabbage: Sauté the vegetable brunoise in hot olive for 3 minutes and keep a side. In a separate sauté pan, sweat the onions in olive oil, add the garlic without coloration. Then add the potatoes, tomatoes, thyme and cover to cook for 10 minutes. Add the sautéed vegetable into it and cook for another 5 minutes or until all vegetable are tender. Season to taste with salt & pepper.
- In a soufflé cup dispose the cabbage leaves on the bottom to give the form. Stuffed with 2 spoons of the Mediterranean vegetables. Close properly the cabbage leaves and press lightly. Remove the stuffed cabbage from the soufflé cup up side down on a tray.
- Before service heat up the stuffed cabbage for 5 minutes at 150°C in the oven.
- Flat grill the veal medallion to desired doneness and season to taste.
- For the presentation: Place the stuffed cabbage in the center of a serving deep main course plate. Topped with the veal medallion and finish with the sweet bread on the top of the veal. Spoon the sauce around and serve. Finish with a sprig of chervil.

Weight Measures Conversions:	
¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
Four ounces	115 grams
1 cup	25 cl – 2,5 dl – 250 ml
2,2 pounds	1 kilogram
16 ounces	450 grams
8 ounces	1 pound