



# Saddle of veal steak, glazed baby carrots, chanterelles, browned butter and belper knolle (hard cheese)



## Rezept für 4

### Ingredients

4 saddle of veal steaks,  
150 g each  
300 g chanterelles  
16 baby carrots  
200 ml bouillon  
1 Belper Knolle (hard  
cheese)  
100 g butter, for browned  
butter  
3 tbsp peanut oil, for  
frying  
3 tbsp olive oil, for  
chanterelles  
1 pinch sugar  
1 knob of butter, for  
glazing  
Salt, pepper

### Preparation chanterelles

Prepare the chanterelles, by cutting larger ones in halves or quarters and wash well. Spread on an unperforated stainless steel baking tray, sprinkle with salt and steam on Steam 100 °C for 8 minutes. Take out of the cooking space and sieve. Place aside.



## Anrichten

# Preparation baby-carrots

Peel the baby carrots and leave about 2 cm of the stalk. Place in a vacuum bag, add bouillon and salt lightly. Vacuum-seal on medium setting. Cook on Steam 95 °C for 35 minutes. Take out of the cooking space and place aside.

# Preparation saddle of veal

Place the veal steaks in a vacuum bag and seal. Cook on Steam 62 °C for 25 minutes. Take out of the cooking space and place to one side. Sauté the chanterelles in the olive oil. Season to taste with salt and pepper and place aside. Take the baby carrots out of the vacuum bag and leave to drain a little. Melt the butter in a saucepan. Add the carrots and the sugar and toss in the butter. Place aside. Take the veal steaks out of the vacuum bag and pat dry. Season with salt and pepper. Heat peanut oil in frying pan and brown steaks on both sides. Melt 100 g butter and stir with the whisk until it turns brown and has a nutty aroma. Pass through a sieve lined with kitchen paper and place aside.

# Settings steaks

With preheat

25 minutes | Steam 62 °C

# Settings carrots

With preheat

35 minutes | Steam 95 °C

# Settings chanterelles

With preheat

10 minutes | Steam 92 °C

# Serving suggestion

Place the steaks on four plates. Arrange the glazed baby carrots beside them. Place the sautéed chanterelles half on the steak and half next to them. Drizzle with the browned butter and garnish with generous shavings of Belper Knolle using a truffle slicer or vegetable peeler.