



# Simmental veal with morels from the Auvergne mountains



## To prepare the fillet of veal

Cut the pork belly into thin slices, then place on cling-film, slightly overlapping the slices to form a rectangle the same length as the fillet of veal. Finely crush the 50 g of morels, then cook in a non-stick frying pan with the knob of butter. Season with salt and pepper. Arrange the morels on the rectangle of pork belly and add a few thyme leaves. Season the fillet of veal with salt and pepper, place in the middle of the rectangle and roll it tightly using the cling-film.

## To prepare the morel sauce

Briefly fry the morels in a pan with a little butter. Season then add the shallots and a spoon of garlic oil. Brown. Deglaze with the port and Madeira and reduce to three-quarters. Add the cream and cook for 5 minutes. Adjust the seasoning then add a knob of butter and a dash of lemon juice.

## Rezept für 4

### Ingredients

1 veal fillet, 480 g  
200 g salted pork belly  
50 g morels, halved and washed  
1 knob of butter  
Several thyme leaves  
Salt, pepper  
2 cl peanut oil

### Ingredients for the morel sauce

200 g morels, halved and washed  
½ shallot, chopped  
½ clove of garlic, crushed,  
in 5 cl peanut oil  
5 cl white port  
5 cl Madeira  
4 dl cream  
Knob of butter  
1 dash of lemon juice  
Salt, pepper

### Ingredients for the garnish

1 dash of peanut oil  
Seasonal vegetables  
Fleur de sel  
Four peppercorn blend



### **To prepare the garnish**

Preheat the oven to 90°C on the steam setting and cook for about 12 minutes. Check the temperature in the middle has reached 45°C. Remove from the oven and let stand for 15 minutes. Remove the film, tie with 8 pieces of string and roast in a non-stick pan with a dash of peanut oil to obtain an attractive colour. Remove to a wire shelf. Preheat the oven to 200°C on the top/bottom heat setting. Just before serving, place in the oven for 4 minutes. Cut into 4 medallions, season each slice with fleur de sel and four peppercorn blend and serve immediately. Serve with seasonal vegetables and a few morels. Serve with the hot sauce.

### **Anrichten**

## **Cooking level**

With preheating

12 minutes | steam setting 90°C

4 minutes | top/bottom heat setting 200°C