

LIMOUSINE BRAISED VEAL SHANK

*Girolle Mushroom • Sorrel Mustard Jus
• Green Oil*

Gary Alezra — Head Chef, Chef's Table
(Two-Michelin-Star), Bangkok



Concept.

Slow-braised veal shank cooked sous-vide for melting tenderness, glazed with a deep veal jus and paired with sautéed chanterelles and grilled porcini. Bright sorrel, pickled onions, flowers and a vivid green oil lift the dish for service.

Components

- Veal Shank (Sous-Vide)
- Sautéed Chanterelles
- Grilled Porcini
- Pickled Onions
- Fresh Sorrel & Edible Flowers
- Sous-Vide Mushroom Consommé
- Veal Jus
- Veal Stock
- Parsley (Green) Oil
- Plating & Quality Controls

Veal Shank (Sous-Vide) — Ingredients (10 servings)

- 1.5 kg veal shank
- 30 g unsalted butter
- Fleur de sel, ground black pepper
- 1 L veal stock (see recipe)
- 1 bouquet garni

Method

1. Sear the whole veal shank in foaming butter.

2. Chill and vacuum-seal with veal stock and bouquet garni.

3. Sous-vide at 68 °C for 48 hours. Chill and cut to desired shapes for service.

Sautéed Chanterelles — Ingredients

- 500 g fresh chanterelles
- 50 g unsalted butter
- 2 shallots, finely chopped
- 100 ml mushroom consommé (see recipe)
- Fleur de sel, white pepper

Method

Clean and peel mushrooms. Sauté in butter, add shallots; deglaze with mushroom consommé; season.

Grilled Porcini — Ingredients

- 400 g fresh porcini caps
- Neutral oil, fleur de sel

Method

Peel and slice porcini. Grill to order, then finish in pan with oil and salt.

Pickled Onions — Ingredients

- 200 g small red onions, sliced or petals
- 400 g white balsamic vinegar
- 200 g dry white wine
- 100 g water
- 100 g sugar

Method

Bring vinegar, wine, water and sugar to a boil. Pour hot over onions; chill and infuse for ≥2 hours.

Fresh Sorrel & Edible Flowers

30 sorrel leaves; seasonal edible flowers. Wash, dry and chill for final plating.

Sous-Vide Mushroom Consommé — Ingredients

- 80 g dried mushrooms (porcini/shiitake/forest mix)
- 1.2 L water

Method

1. Place dried mushrooms (and optional shallot) with cold mineral water in a sous-vide bag; vacuum-seal.
2. Infuse at 60–65 °C for 8 hours; strain through fine chinois; season.

Veal Jus — Ingredients

- 2 kg veal breast, trimmed and cut
- 2 veal feet, cut in pieces (blanched)
- 3 yellow onions, diced
- 6 garlic cloves, crushed
- 1 bay leaf
- 10 g whole black peppercorns
- 20 g unsalted butter
- Neutral oil for searing
- 6 L veal stock

Method

1. Sear veal breast in neutral oil and butter until deep golden.

2. Add onions, garlic, veal feet, bay leaf and peppercorns; sweat together.

3. Cover with mineral water; simmer 2–3 hours, skimming regularly, until well reduced.

4. Strain, optionally degrease, season with salt.

Veal Stock — Ingredients

- 2 kg meaty veal bones
- 2 carrots, 2 onions, 1 leek, 2 garlic cloves, 2 tomatoes
- 2 tbsp tomato concentrate
- 1 bouquet garni
- Oil, cold water

Method

1. Roast bones at 250 °C for 30 min.
2. Sweat vegetables and tomato concentrate; caramelize well.
3. Cover with cold water, add bouquet garni; simmer 8–12 hours. Skim, strain, clarify.

Parsley (Green) Oil

Blanch parsley leaves 45 s; shock and dry. Blend with mild olive oil; strain through muslin; chill.

Plating & Quality Controls

1. Slice veal shank; nap with hot veal jus.
2. Arrange sautéed chanterelles and grilled porcini; add sorrel leaves, pickled onion petals, and edible flowers.

3. Garnish with drops of parsley oil on and around.

4. QC: Veal tender; jus glossy and deep; consommé clear; oil vibrant green; plating precise.

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