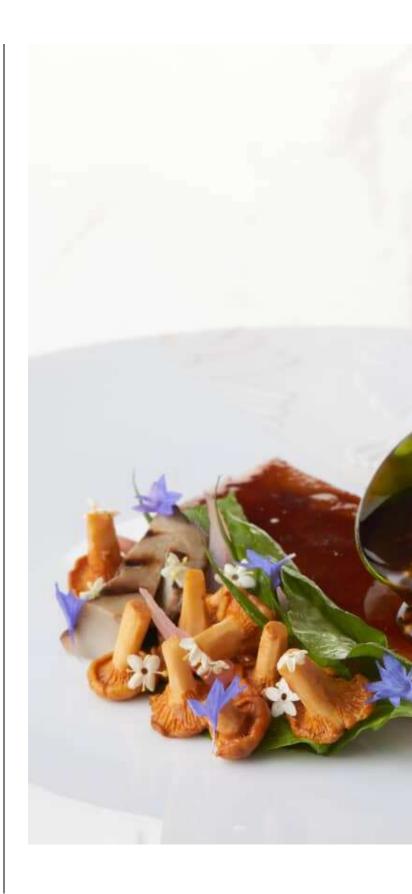
# LIMOUSINE BRAISED VEAL SHANK

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  $\geq 2$  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.

# What's your Poison this Autumn?

Share your recipe, get featured and win luxury boxes from our Partners

www.all4chefs.com/whats-your-poison