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Ingredients

Braised veal neck (sous vide):

600 g veal neck

Veal stock basic recipe:

1 kg veal goulash
250 g duck feet
20 g dried tea tree mushrooms (available in Asian stores)
25 ml Arrope (Ferianes, grape concentrate from Spain)
7 ml Habanero sauce (Bone Suckin')
50 g dark Muscovado sugar (raw cane sugar)
Cornish sea salt

Clarify veal stock:

1 l stock (see basic recipe)
500 g veal mince
250 g egg white

Jalapeño gravy:

1 l clarified veal stock
150 ml lemon squash
100 ml Kamebishi soy sauce
3 tbsp. brown Muscovado sugar, dark
2 pickled jalapeños
2 tbsp. juice of pickled jalapeño
Jalapeño powder
Cornish sea salt

Apple gel:

100 ml Calville apple juice
100 ml Granny Smith apple puree
2 g agar agar

Preparation

Braised veal neck (sous vide):

Roast the veal neck, salt, and vacuum. Cook for 10 hours at 82 °C in the **fusionchef** sous vide water bath. Remove the still hot veal neck from the vacuum bag, roll it tightly into cling foil, and then place it in iced water so that the roll retains its round shape. Once the roll has cooled down, remove the foil. Cut the veal neck into slices of approx. 1.5 cm thick and fry them on both sides in butter.

Veal stock basic recipe:

Wash the meat and duck feet and add with the remaining ingredients and 1.75 liters of water to a saucepan. Season with sea salt. Bring to a boil and cook for 90 minutes. Next, strain the stock.

Clarify veal stock:

Pre-cool the minced meat and egg whites well and then mix. Stir the mixture into the stock and cook slowly together. Allow to stand for 15 minutes at low temperature and strain through a cloth.

Jalapeño gravy:

Add all ingredients to a saucepan and simmer for about 15 minutes. Strain and thicken with cornflour.

Apple gel:

Bring apple juice and apple puree to a boil. Stir in the agar agar powder and simmer for 3 minutes. Allow mass to cool in a bowl. Mix in Thermomix to a smooth gel and fill in a squeeze bottle.

Lime gel:

Bring lime juice and lemon squash to a boil. Stir in agar agar powder and Citras, simmer for 3 minutes. Allow mass to cool in a bowl. Mix in Thermomix to a smooth gel and fill in a squeeze bottle.

Pea puree:

Sauté peas in a saucepan until colorless. Add the milk and water and simmer until the liquid is reduced. Then, add to a blender and mix to a smooth puree. Season with Cornish sea salt, green chili sauce, and agave syrup.

Lime gel:

70 ml of lime juice
30 ml lemon squash
2 g agar agar
1 pinch Citras

Pea puree:

1 kg peas
250 g butter
1.2 l milk
800 ml of water
Cornish sea salt
Green chili sauce
Agave nectar

Coating for filled apple rolls:

2 Granny Smith apples
100 ml Granny Smith apple puree
50 ml of lime juice

Filling for filled apple rolls:

50 g of bean sprouts
100 g sugar snap peas
100 g celery
1 jalapeño
50 g ginger

Serve:

Green Shiso leaves, cut round
Black Quinoa puffed

Coating for filled apple rolls:

Peel the apples. Cut into long thin strips on an Asian vegetable cutter. Cut strips into 10 x 5 cm pieces and place in the mixture of apple puree and lime juice.

Filling for filled apple rolls:

Clean all ingredients, peel, cut into thin strips and mix to a salad. Spread out sliced apple slices on a table. Sprinkle some apple gel and add a tablespoon of salad. Then, roll up the apple slices and place 3 dots of lime gel on the finished roll.

Serve:

Sprinkle several dots of apple gel in a half-round pattern on a flat plate. Place a slice of the roasted veal neck next to it and glaze with jalapeño gravy. Add some puffed Quinoa and 2 punched Shiso leaves. Add a portion of pea puree to the plate and place the apple roll next to it.

This recipe was kindly provided by Tim Raue.