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Cooking time: 10 hours



Ingredients

For 6 servings

Cassia Vinegar (sous vide):

100 ml distilled vinegar
7 cm cassia bark

Cassia Foam (sous vide):

125 ml water
60cm cassia bark, cut into pieces
¼ orange, peel only
¼ vanilla pod, split in half
½ tsp sugar
cassia vinegar, to taste
salt, to taste
soy lecithin, as needed

Curry Jerusalem Artichoke (sous vide):

250 g Jerusalem artichoke, cleaned but not peeled
25 g butter unsalted
1 sprig fresh thyme

Confied Veal (sous vide):

500 g Milk fed veal loin, cleaned
¼ tsp cassia, powdered
4 juniper berries
½ orange zest, grated on a microplane grater
salt and black pepper, to taste
6 sprigs fresh herb of your liking for garnish
50 g cassia bark, whole
100 ml salad oil

Cocoa coulis:

2 tbspc cocoa powder

Preparation

Cassia Vinegar (sous vide):

Dry roast the cassia bark and put it in a vacuum bag with the vinegar. Place it in a **fusionchef** sous vide water bath at 80 °C for 8 hours. Keep it at room temperature but away from light for 1 or 2 days before use.

Cassia Foam (sous vide):

Place the water, cassia bark, orange peel, sugar and vanilla in a vacuum bag and cook in a **fusionchef** sous vide water bath at 80 °C for 8 hours. Refrigerate for 12 hours. Strain. Bring to a first boil and add cassia vinegar and salt to taste. Set aside. Shortly before assembling the plate, blend the mixture with a hand blender gradually adding enough lecithin powder so you get a nice and strong foam on top of the liquid.

Curry Jerusalem Artichoke (sous vide):

Keep the Jerusalem Artichokes whole with their skin on. Place them in a vacuum bag with the butter and thyme and cook in a **fusionchef** sous vide water bath at 85 °C until they are al dente (the exact time is difficult to say depending on the season and freshness of the artichoke +/-45 to 90min). Ice and then refrigerate immediately. When cold remove the artichokes from the bag and slice them into ½ cm pieces.

Confied Veal (sous vide):

Mix all the spices together except for the whole cassia bark. Season the veal with the salt and pepper and rub in all the other spices. Vacuum pack the veal with the whole cassia bark and the oil. Refrigerate and allow to marinate for with the spices for 45 minutes.

Cook the veal in a **fusionchef** sous vide water bath at 60 °C for 30 minutes. Remove from the water bath, allow to rest a few minutes before removing the meat from the bag.

Cocoa coulis:

Mix all the ingredients together whisking them together until they are smooth. Simmer until the consistency of the sauce is perfect to make designs on a plate - not too thick and not too runny. Strain and set aside. If after the sauce is cooled it too thick you can add a little bit of hot water to it to adjust its consistency.

3 tbsp glucose
4.5 tbsp water

Cassia Demi Glaze:

7 cm cassia bark
1 sprig fresh curry Leaves
50 ml chicken stock
150 ml beef stock
salt and black pepper, to taste

Other ingredients:

1 tbsp salad oil
1 garlic clove, crushed
1 sprig fresh thyme
4 g butter, unsalted
6 sprig fresh herb of your liking

When serving:

3 tbsp Madras curry powder
3 tbsp baking Flour
salt and white pepper, to taste
10 fresh curry leaves
10 garlic cloves, roasted
12 g butter unsalted
3 tbsp shallots, chopped finely
3 tbsp flat parsley, chopped
½ lemon, for juice

Cassia Demi Glaze:

Dry roast the cassia bark over low heat. Deglaze with chicken stock and simmer until the chicken stock is reduced by half. Add in the beef stock and bring to a first boil. Add in the fresh curry leaves, put a lid on the pan, remove from the heat and allow to infuse for 10 minutes. Then season to taste with salt and black pepper and set aside.

Assembly:

Season the Jerusalem artichoke with salt and white pepper to taste. Then lightly coat them with the flour and curry powder mixture. Heat up the oil in a hot pan and sear the slices on both sides until they golden brown. Then put the heat on low and add in the roasted garlic and the fresh curry leaves. Cook just until the leaves are fried and crispy. Add in the butter and curry powder and wait for the butter to foam. Add in the chopped parsley then deglaze with lemon juice. Season to taste with salt and pepper and use immediately.

Meanwhile take the veal out of the bag, drain it on paper towel. Season it with salt and pepper and sear the veal with the hot oil just until you get a nice golden brown color on all sides. Remove the pan from the heat, add in the garlic cloves, the fresh thyme and the butter. Baste the meat with all the ingredients for 1 minute. Slice the meat and use immediately.

On 6 plates make decorations with the cocoa coulis. Place the sautéed Jerusalem artichokes onto the plate. Place the sliced veal over the Jerusalem artichokes. Sauce the meat with the hot demi glaze. Pour the butter from the cooking of the Jerusalem artichokes over the meat and around the plate. Put a few spoons full of the cassia emulsion around the meat. Place the Cassia foam decoratively on the plate. Garnish each plate with a sprig of fresh herb and serve immediately.

This recipe was generously provided by Chris Salans.