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Cooking time: 48 hours



Ingredients

Veal Cheeks (sous vide):

4 veal cheeks, 150 – 200 g each
100 ml dry red wine
100 ml Madeira
100 ml red port wine
1 twig of thyme
1 fresh bay leaf
10 white peppercorns
2 cloves of garlic
1 l dark veal stock

Maple Balsamic Sauce:

1 onion
1 stalk celery
1 clove of garlic
1 tbsps. corn oil
100 g trimmings of veal cheek (see partial recipe veal cheeks)
200 ml dry red wine
Sauce of veal cheeks (see partial recipe veal cheeks)
A bit of young and old balsamic vinegar
A bit of maple syrup
Salt
1 twig of thyme
3tblsp. cubes of ice-cold butter to thicken the sauce

Finishing for veal cheeks:

4 trimmed, cooked veal cheeks (see partial recipe veal cheeks)
A bit of maple-balsamic sauce (see partial recipe maple-balsamic sauce)
Salt
Freshly ground white pepper

Preparation

Veal cheeks (sous vide):

Place the veal cheeks in a bowl. Add red wine, Madeira, red port wine, twig of thyme, bay leaf and pepper corns. Peel the clove of garlic, remove the sprout and add to the bowl. Cover the veal cheeks and marinate for 24 hours in the refrigerator. Drain the marinade into a pot and reduce by half. Add the dark veal stock and bring to boil. Heat the corn oil in a pan and sear from all sides. Place the veal cheeks into a sous vide vacuum bag, add the veal stock and vacuum. Place the bag into the **fusionchef** sous vide water bath and cook at a constant temperature of 62,5 °C for 48 hours. Open the bag and pour everything into a fine sieve. And save the sauce for the preparation of the maple-balsamic sauce. Trim the veal cheeks to a circle and put aside until arranging for serving. Put the trimmings aside for the preparation of the maple-balsamic sauce.

Maple-balsamic sauce:

Peel the onion and cut into a fine dice. Clean and finely chop the celery. Peel the garlic clove, remove the sprout and dice. Heat the corn oil in a pot and sauté the veal trimmings and the vegetables. Deglaze with the red wine and let it reduce. Add the veal cheek sauce and reduce by half. Pass the sauce through a fine sieve and season to taste with a bit of old and a bit of new balsamic vinegar, a bit of maple syrup and salt. Put the twig of thyme into the sauce and let it steep for several minutes. Thicken the sauce with the cubes of ice-cold butter. Keep a bit of the maple-balsamic sauce for the finishing of the veal cheeks. Warm the remaining maple-balsamic sauce before serving.

Finishing of veal cheeks:

Warm the trimmed veal cheeks in a bit of maple-balsamic sauce shortly before serving and season with salt and freshly ground white pepper.

Celeriac in salt dough:

Knead the wheat flour, salt, whisked eggs and 100 ml water into a homogenous dough. Wrap the dough in cling film and let it rest in the refrigerator for 3 hours. Wash the celeriac thoroughly and dab dry. Divide the salt dough into 2 portions. Roll out each portion with a bit of flour to 5 mm thickness. Place a bit of hay in the middle and set an entire celeriac on it. Envelop the celeriac completely with hay. Brush a bit of egg yolk on the edges of the dough, fold them up and close them well

Celery in salt dough:

500 g wheat flour, type 405
500 g salt
4 eggs
100 ml water
2 handfuls of mountain hay
2 medium sized celeriac
A bit of egg yolk for coating
30 g butter
Salt
Fine crystal sugar
Freshly ground white pepper
1 tbsp. ground hazelnuts
1 tsp. smooth parsley
A bit of freshly squeezed lemon juice

Cured veal tongue:

1 cured veal tongue
A bit of root vegetable (leek, carrot, celeriac)
1 fresh bay leaf
5 white peppercorns
1 juniper berry
1 clove

Nage for veal tongue:

200 ml dry white wine
100 ml Noilly Prat
300 ml chicken stock
200 ml cream
50 g cubes of ice-cold butter
A bit of medium-hot mustard
1 twig of thyme
1 fresh bay leaf
1 clove of garlic
1 strip of untreated lemon peel
Salt
Freshly ground white pepper

Finishing for cured veal tongue:

Skinned, cooked veal tongue (see partial recipe "cured veal tongue")
Warm spiced stock (see partial recipe for veal tongue)

Shiitake mushrooms:

20 miniature Shiitake mushrooms
10 g butter
Salt
Freshly ground white pepper
50 ml veal jus

Arrangement:

A few young leaves of celery

so no air can escape. Cover a baking sheet with baking paper and place the celeriac packets onto the sheet. Cook the celeriac in the pre-heated oven at 210 °C top and bottom heat for 2 to 3 hours. Remove the celeriac from the oven, let it cool, remove the salt dough and cut the celeriac into shape. Froth the butter in a pan, add and toss the celeriac pieces. Season with salt, fine crystal sugar and freshly ground white pepper. Sprinkle with the ground hazelnuts and brown. Add the chopped parsley and taste. If you like, add a bit of freshly squeezed lemon juice to taste.

Cured veal tongue:

Place the cured veal tongue in a pot, add a bit of diced root vegetable, the bay leaf, the peppercorns, the juniper berry and the clove. Fill with cold water and bring to a boil. When the veal tongue is soft, remove it from the pot and skin it while warm.

Nage for the veal tongue:

Mix the white wine and the Noilly Prat and bring to a short boil. Add the chicken stock and reduce to half. Add the cream and bring to a boil once. Add the cubes of ice-cold butter and mix using a hand blender. Stir in a bit of medium-hot mustard. Add the twig of thyme, the bay leaf, the lemon and the peeled clove of garlic without the sprout and let it steep. Season the sauce to taste with salt and freshly ground white pepper. Pass through a fine sieve. Keep the nage warm until serving.

Finishing of cured veal tongue:

Slice the veal tongue. Place 4 slices into the nage, heat and arrange immediately.

Shiitake Mushrooms:

Clean the Shiitake mushrooms thoroughly. Foam the butter in a pan and toss the mushroom in it. Season with salt and freshly ground white pepper, add the veal jus and let the liquid reduce until the Shiitake mushrooms are glazed. Flavor the glazed Shiitake mushrooms once more and arrange immediately.

Arrangement:

Brush a long streak of maple-balsamic sauce on each of 4 pre-heated plates. Place a piece of veal cheek in the middle of the plate and a piece of celeriac beside it. Set a slice of veal tongue onto the veal cheek and scatter the glazed Shiitake mushrooms around the veal. Garnish with the celery leaves. Decorate with a thin line of maple-balsamic sauce and serve immediately.

This recipe was generously provided by Christian Jürgens.