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Cooking time: 2 hours 35 minutes



Ingredients

For 6 servings:

Veal medallion (sous vide):

800 g veal tenderloin
1 lemon, untreated
1 stalk of parsley
Fleur de Sel to taste
20 ml olive oil

Slices & purée of carrots (sous vide):

600 g carrots
40 g butter
1 twig of tarragon
Fleur de Sel to taste

Wild garlic potatoes:

900 g potatoes, waxy
1 shallot
40 g olive oil
60 g puréed wild garlic
80 g parmesan
40 ml white wine
Vegetable stock
Fleur de Sel to taste
White pepper to taste

Miscellaneous:

300 ml veal jus
300 g morels
60 g clarified butter
Maldon salt to taste
18 small leaves of wild garlic
6 daisies

Preparation

Veal tenderloin (sous vide):

Trim the veal tenderloin and season with Fleur de Sel. Place it in a sous vide bag; add lemon peel, parsley, and olive oil; vacuum at 100 %. Cook it in your **fusionchef** sous vide water bath at a temperature of 60 °C, and a core temperature of 58 °C for approx. 1 hour.

Slices & purée of carrots (sous vide):

Peel the carrots and cut 30 slices 2 mm thick: use a slicing machine. Cut rounds from these slices using a ring-shaped cookie cutter with a diameter of 2 cm and put aside. Coarsely chop the remaining carrot pieces, place them in a cook-proof bag, add 20 g butter and a bit of Fleur de Sel, and vacuum at 100%. Cook sous vide in your **fusionchef** sous vide water bath at a temperature of 95 °C for 80 minutes.

After cooking, put the carrots into the Thermomix and purée them at a high speed. Place it aside and keep warm. Put the carrot slices into a sous vide bag, add the remaining 20 g butter, the twig of tarragon, and Fleur de Sel. Vacuum at 100 %. Cook sous vide it in your **fusionchef** sous vide water bath at a water temperature of 80 °C for 15 minutes. Cool in ice water.

Wild garlic potatoes:

Wash and peel the potatoes and cut them into cubes of 6 x 6 x 6 mm. Peel the shallot and cut it in brunoise. Lightly sauté the potato cubes and shallot brunoise in a non-stick pan with olive oil. Deglaze with white wine, add the vegetable stock, and let it simmer for 10 minutes until the potatoes are soft and the liquid is reduced. Set it aside.

Arrangement:

Wild garlic potatoes:

Warm the potatoes with the stock, add the parmesan and the wild garlic purée and mix carefully. Season with Fleur de Sel and pepper. Arrange in the middle of the plate using a cutter of 10 cm diameter.

Slices & purée of carrots:

Warm the carrot purée and the carrot slices separately and season with Fleur de

Sel.

Arrange on the plates in a circle.

Veal tenderloin:

Remove the tenderloin from the bag and pat it dry. Heat the clarified butter in a pan and briefly sear the tenderloin. Remove it from the pan and cut it into 6 medallions. Arrange them on the wild garlic potatoes. Briefly sauté the morels in the pan, season to taste, and arrange them on the plates. Garnish with wild garlic leaves and daisies. Serve with the warm veal stock.

This recipe was generously provided by Matthias Krause.