



# VEAL MEDALLIONS ON CRESS SAUCE



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Alcohol stable and does not curdle
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 4 PORTIONS

**8 ea** Veal tenderloin medallions 80 g each

Salt and pepper

Olive oil, to fry

## FOR THE SAUCE

**250 g** QimiQ Cream Base

**2 tbsp** Shallot(s), finely chopped

**60 ml** Dry white wine

**3 cl** Brandy

**350 ml** Vegetable stock

**1 bunch(es)** Watercress, finely chopped

Salt and pepper

Cress, to decorate

## METHOD

1. Preheat the oven to 75 °C (conventional oven).
2. Season the medallions with salt and pepper and fry for 2 minutes on each side in hot oil. Remove from the pan, wrap in tin foil and place in the oven for a further 10 minutes.
3. For the sauce: fry the shallots until tender. Douse with the white wine and cognac, add the stock and reduce.
4. Stir in the QimiQ Sauce Base.
5. Add the cress to the sauce and blend.
6. Arrange the medallions on the cress sauce and serve garnished with sprigs of cress.