



VEAL MEDALLIONS ON CRESS SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Enhances the natural taste of added ingredients
- Alcohol stable and does not curdle
- Binds with fluid - no separation of ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

8 Veal tenderloin medallions 80 g each

Salt and pepper

Olive oil, to fry

FOR THE SAUCE

250 g QimiQ Classic, chilled

2 tbsp Shallot(s), finely chopped

2 tbsp Flour

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. Dust with flour and douse with the white wine and cognac. Add the stock and allow to reduce.
4. Add the cress to the sauce and cook for a further minute.
5. Finish with the cold QimiQ Classic and blend.
6. Arrange the medallions on the cress sauce and serve garnished with sprigs of cress.