



# ALPINE OXEN CRÉPINETTE

QimiQ **BENEFITS**



## Tips

Recommendation: core temperature of 52° C

## INGREDIENTS FOR 4 PORTIONS

### FOR THE CRÉPINETTE

**720 g** Beef fillet  
Pork caul  
Chicken farce  
Salt and pepper

### FOR THE CHICKEN FARCE

**330 g** Chicken breast fillet  
**100 g** Mushrooms  
**150 g** QimiQ Cream Base  
**50 g** Whipping cream 36 % fat  
**1 pinch(es)** Cayenne pepper  
Salt

### FOR THE MARINADE OF THE CHICKEN FARCE

**100 g** QimiQ Marinade  
**100 g** Sunflower oil  
**3 g** Salt

### FOR THE GLAZED VEGETABLES

**480 g** Seasonal mixed vegetables  
**125 ml** Vegetable stock  
**125 g** Butter  
Salt and pepper  
Herbs, of choice

### FOR THE RED WINE JUS

Rapeseed oil, to fry  
**500 ml** Veal stock  
**500 ml** Demi-glace sauce  
**0.25 kg** Fleischabschnitte  
**125 ml** Port  
**125 ml** Red wine  
**125 g** Carrots, roughly chopped  
**125 g** Parsley roots, roughly chopped  
**125 g** Celeriac, roughly chopped  
**150 g** Onion(s), roughly chopped  
**75 g** Leek, roughly chopped  
**50 g** Mushrooms, roughly chopped  
**15 g** Cane sugar  
**1.5** Garlic clove(s)  
**2** Thyme sprig(s)  
**1** Bay leaf

Juniper berries

Salt

Pepper corns

#### FOR THE CELERY BUTTER SAUCE

**250 g** QimiQ Cream Base

**250 ml** Celery juice

**500 g** Butter

**65 g** QiQ Base for Butter Sauce

#### FOR THE POTATO SPONGE

**80 g** QimiQ Cream Base

**200 g** Floury potato(es)

**6** Egg yolk(s)

**6** Egg white(s)

**100 g** Flour

**100 g** Butter, melted

White pepper

Salt

Ground nutmeg, grated

Butter, to fry

#### METHOD

1. For the chicken farce: emulsify the QimiQ Marinade, sunflower oil and salt with a hand blender. Put the chicken breast fillets and 60 g of the ready-made marinade in a vacuum bag and allow to steep for about 12 hours. Cut the marinated meat into cubes and freeze. Finely blend the frozen chicken cubes. Ensure that the mass remains as cold as possible so that it can be spread. Cut the mushrooms into cubes and fry well without oil until there is no more liquid. Fold the cooled mushrooms into the fine chicken mixture. Add the QimiQ Cream Base, whipped cream, salt and cayenne pepper and mix well.
2. For the alpine ox crépinette: sear the beef fillet and season with salt and pepper. Lay out the pig caul on the work surface, coat approx. 0.5 cm thick with chicken farce and roll the beef fillet firmly and evenly into the mixture. Now wrap the fillet rolled up in the pig caul in cling film and seal it as tightly as possible. Bake the roll in the oven at 110 ° C (fan oven) for about 40 minutes. (The cooking time can vary depending on the desired cooking point.) Tip: the core temperature should ideally be 52 °C.
3. For the glazed vegetables: select the vegetables depending on the season and taste. Wash and cut into large pieces. Blanch according to type in well-salted water (boil briefly and then quench in ice water). Before serving, heat the vegetables with the stock and butter in a pan and season with herbs and spices. Tip: blanch white/light vegetables first.
4. For the red wine jus: roast the coarsely chopped vegetables and pieces of meat with oil in a large saucepan until dark brown. Add the onions and garlic and roast until everything is nicely coloured. Caramelize the mixture with the cane sugar, deglaze with the red and port wine and allow to reduce. Add the veal stock, demiglace, thyme, bay leaf and juniper berries, reduce to the desired consistency. Strain and season with salt and pepper.
5. For the celery butter sauce: mix the QimiQ Cream Base, celery juice and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside. Add the butter and mix with a hand blender or whisk.
6. For the potato sponge: preheat the oven to 175 ° C (fan oven). Wash, boil, peel and mash the potatoes. Beat the egg whites until stiff. Mix the egg yolk, butter, QimiQ Cream Base, potato mixture and spices together. Sieve in the flour and fold in the beaten egg white. Spread finger thick onto a baking sheet lined with baking paper and bake in the preheated oven for about 15 minutes. Cut into cubes and fry briefly in butter.
7. Plating: Drizzle the red wine jus in the middle of the plate and place a piece of the crépinette on top. Arrange the potato sponge and glazed vegetables on the plate as desired and refine with the celery butter sauce. Garnish with fresh herbs.