

“21st Century Vitello Tonnato.” Braised grain fed veal osso bucco and sashimi tuna roll with celery root-horseradish mash, pignoli nut-chive gremolata, and bone marrow-balsamic reduction

**Finalist in the Le Québécois Grain-fed Veal 2008 Recipe Contest*



by Dino Jagtiani, Chef / Owner
Temptation Bar & Restaurant / Rare, St. Maarten

Ingredients:

1 each Le Québécois Grain-fed Veal shank (3 inches)
as needed Kosher salt and white pepper
as needed flour (for dredging)
as needed olive oil and butter
1 each onion (thinly sliced)
1 cup Port wine
1 cup red wine
2 cups Le Québécois Grain-fed Veal brand demi glace
as needed fresh thyme, bay leaf
1 each celery root (large diced)
1 each Idaho potato (large diced)
1/4 cup sour cream
1/2 tsp prepared horseradish
8 oz fresh sashimi quality tuna loin (as large as possible)
as needed extra virgin olive oil
as needed pink peppercorns, and sea salt
1/2 cup mirepoix (brunoised, and sauteed...carrots, turnips, celery)
1/4 cup shallots (finely chopped)
1 tsp honey
2 oz balsamic vinegar
1/2 each zest of orange
1/4 bu fresh chives minced
1/4 cup pignoli nuts (toasted)



For 134 more professionally developed grain-fed veal recipes: www.grainveal.com/recipes

Braise Veal Shank

Remove as much bone marrow from inside the bone as possible, and set aside. Season veal shank with salt, pepper, and dredge in flour. Sear on all sides in hot olive oil. Remove from pan, add butter, and add sliced onions, allow to caramelize (as if making onion soup). When onions are nicely browned, deglaze with port, red wine. Add the seared off veal shank, and cover with demi glace. Add a bay leaf, and few sprigs of fresh thyme. Braise on low fire, covered for 3 hours. Allow the veal shank to cool in the braising liquid until ready to use.

Prepare Celery Root Mash

Combine celery root, potatoes in cold salted water. Cook until fork tender. Strain, and pass through food mill (same procedure as mash potatoes). Add sour cream, horseradish, season with salt, and pepper and set aside.

Prep Tuna

Thinly slice tuna loin into perfect rectangle slices of 4x6 inches. (Tip: use a 4x6 index card as a guide) Save trimmings for another use. Brush both sides with extra virgin olive oil, and season with sea salt, and pink peppercorns. Layer between sheets of parchment paper. Keep chilled until ready to use.

Make Filling

Remove veal shank from the cooking liquid. Pull meat off the bone. Using a fork, shred as thinly as possible. Add a bit of braising liquid to moisten the meat, add the sauteed and brunoised mirepoix. Season with salt and pepper and set aside.

Make Gremolata

Combine chives, pignoli nuts, orange zest, pink peppercorns, and sea salt. Set aside

Make Rolls

Use approx 2 TBS of the pulled veal shank filling per roll, using tuna slices as wrappers. Roll using similar technique for rolling sushi rolls. Slice each roll into 2.

Make Reduction Sauce

Reduce braising liquid to 1 cup, and strain. Melt the bone marrow in a saute pan like butter, and saute the shallots. Deglaze with honey, and balsamic, and add this to the sauce.

To Plate

On rectangular appetizer plate, make a quenelle style dollop of the celery root puree in the center, lay the roll over it in a criss cross manner. Top with gremolata, and spoon reduction sauce around in an oval shape.

Wine Pairing: Pinot Noir

This is a tough one! We need some rich fruit to handle the osso bucco, but we don't want to kill the sashimi with tannins. Pinot's earthiness, combined with that rich fruit, should keep the celery-root and horseradish at bay.



For 134 more professionally developed grain-fed veal recipes: www.grainveal.com/recipes