

Veal Shank with Orange Peel

With **Joseph Cartron Triple Sec**

- 1 Shank of Veal of roughly 1kg and stringed
- 300g carrots
- 1 coffee spoon sugar
- 1 Orange
- 1 small spoon of mustard
- 10g butter
- 1 spoonful of cream
- Salt, ground pepper
- 1dl dry white wine
- 1cl white vinegar
- 2 shallots and 2 garlic cloves
- 1 spoonful of concentrated tomatoe
- 1 sprig of Thyme, parsley and celery
- 2cl **Joseph Cartron Triple Sec**

RECIPE: Cut and string the veal Shank then seize over high heat. Add the aromatic herbs, a spoonful of concentrated tomatoe and deglaze with the white wine. Cover the Shank with water, cover the pan and cook at low heat for about 3h. Take the Shank out of the pan, remove the string then roll it up very tightly in plastic film and store in a cool place. Strain the cooking juice then reduce by two thirds. Peel, cut up in julienne then fry the carrots in butter. Cut the orange peel into julienne, blanch in boiling water and drain. Slightly caramelize the sugar and deglaze with white vinegar. Add the orange juice, the orange peel and the Joseph Cartron Triple Sec. Reduce and add the Shank's cooking juice. Cut the Shank into thick slices, baste with the juice and heat slowly for a few minutes. Add the carrot Julienne. Mix the cream and the mustard and add to the Julienne just before serving.

PRESENTATION: A few drops of Joseph Cartron Triple Sec in the juice just before serving in order to enhance the perfume.

Created by Stéphane Derbord, Chief Cook

