

Cassis Mustard Veal Fillet

With **Crème de Cassis de Bourgogne Double Crème Joseph Cartron**

- 1 veal fillet of roughly 1.500kg
- 200g mustard
- 15ml (1 soup spoon) of **Crème de Cassis de Bourgogne Double Crème Joseph Cartron**
- 1 bottle Bourgogne Aligoté
- 3 garlic cloves
- 3 shallots
- 1 sprig of Thyme
- 1 Bay leaf
- 1 sprig of Rosemary
- 20g of clarified butter
- Veal stock
- Green asparagus and season's mushrooms (Chanterelles or Morels) for the toppings

RECIPE (low temperature cooking): In a shallow dish, place the veal fillet previously covered in Dijon mustard thinned with the Crème de Cassis. Prepare a marinade with the 3 garlic cloves, the 3 shallots, the sprig of Thyme, the Bay leaf, the sprig of Rosemary and the Aligoté de Bourgogne and leave the veal fillet to marinate for about 12 h in a fresh place. In a frying pan melt the clarified butter and colour the veal fillet. Salt, then cook in an oven heated to 80°, for one hour when the temperature at heart has reached 53°. Prepare and rectify the sauce with the veal stock, the Crème de Cassis and mustard.

PREPARATION: Cut the fillet into chunks about 5cm thick. Place on the plates and serve with green asparagus and season's mushrooms (Chanterelles or Morels).

Created by François Simon, Chief Cook

