



Veal tenderloin, lime crust. Green asparagus & Gruyere and morels cream

2 portions

Ingredients	Unit	Qt
<u>Veal tenderloin</u>	Kg	0.4
Butter	Kg	0.05
Salt and pepper	PM	
Garlic	Cloves	2
Thyme	Kg	0.002
<u>Lime Crust</u>		
Butter	Kg	0.06
Breadcrumbs	Kg	0.06
Fresh grated Parmigiano	Kg	0.03
Lime	Pce	1
<u>Morels cream</u>		
Dehydrated morels	Kg	0.01
Gruyere (From Switzerland)	Kg	0.05
Cream 35% fat	L	0.15
Veal stock	L	0.05
Vacuum bag 20X30 cm	Pces	1
<u>Asparagus</u>		
Green asparagus (big once)	Kg	0.3
Butter	Kg	0.1
<u>Decoration</u>		
Torrefied hazelnut	Kg	0.03
Green-cress from Koppercress	Pce	1
Raw asparagus slices		
Hazelnut oil	L	.001
<u>Equipment</u>		
Sauce pan	pces	2
Frying pan	pce	1
Vitamix or Blender	pce	1
Vacuum machine	pce	1
2 plates / Presentation	pces	2
Salamander or grill	pce	1

Lime crust: Mix all ingredients together, roll it down between two plastic film, cool it down and cut with rings.

Morels cream: Vacuum all ingredients in a vacuum bag and boil it 30 minutes, then mix all in a blender. Sauce is ready !

Asparagus: Poached them in boiling water, refresh them and add a bit of clarified butter at last minute

Veal: Cut nice pieces, sauté them in a frying pan with butter, thyme and garlic. add on the top the crust of lime and glaze below a grill/salamander

Raw asparagus salad: slice asparagus thinly with a Japanese mandoline, season them with hazelnut oil and salt

Dress your plate and decorate with herbs and torrefied hazelnut