

The Aloxé-Corton 1er Cru Clos des Maréchaudes, Monopole, Domaine du Pavillon Served on the veal medallions, with vegetables in puff pastry and a liquorice-scented jus

This dish was served at a dinner held in our cellars during the International Thriller Film Festival in March 2012



INGREDIENTS

6 veal medallions – 1 stick of liquorice root – 200 ml veal stock
300 ml cream – 1 rectangular sheet of puff pastry – 16 baby onions
16 baby carrots – 8 baby turnips – 25 g butter – salt and pepper

6 servings

Preparation time: 40 minutes + 1 hour infusing

Cooking time: 25 minutes

1 Cut a piece from the liquorice root measuring approximately 1 cm. Slice lengthwise into thin slivers. Bring the veal stock to a gentle simmer and infuse the slivers of liquorice in it for approximately 1 hour. Reserve for the preparation of the sauce later on.

2 Preheat the oven to 210°C. Cut six 6-7-cm (approximately) squares out of the sheet of puff pastry. A few mm from the edge, using the tip of a knife, lightly mark out the lid that will be cut out after baking, being careful not to cut through completely. Combine the egg yolk and water and brush the puff pastry squares with this mixture using a pastry brush ensuring that it does not spill over the sides. Place the squares on a baking sheet and place in the refrigerator for approximately 20 minutes before baking them for 20 minutes, watching closely that they do not overcook. Let cool before gently removing the previously cut out lid and set aside.

3 Peel the vegetables and cut them into small cubes. Cook in salted boiling water for approximately 10 minutes. They should be cooked but still firm.

4 20 minutes before serving, preheat the oven to 150°C. Strain the liquorice infusion. Sear the veal medallions in a pan over high heat for approximately 4 min on each side. Season with salt and pepper. Wrap the veal in aluminium foil and place in the oven for 15-20 minutes, depending on the size of the pieces of meat.

5 Deglaze the pan juices with the liquorice infusion. Let reduce and add the cream. Correct the seasoning.

6 Reheat the vegetables quickly in a little melted butter in a sauté pan.

7 Place the veal medallions on warmed plates. Drizzle with sauce and top with a warmed up puff pastry square. Fill the puff pastry cases with the vegetables and decorate the plate with a spoonful of vegetables as a garnish.



ALOXE-CORTON CLOS DES MARECHAUTES 1er Cru Domaine du Pavillon

This wine has a beautiful gamet red colour and develops fruity aromas of blackberry, strawberry and notes of mild spices, tea and cocoa. With a very supple tannic structure, perfectly balanced, it has lovely velvety tannins. The finish is long and aromatic, reminiscent of the fruity aromas of the nose.

Serve at 15°C - 17°C (59-62°F)