

## *The Pommard 1er Cru Les Rugiens, Domaine du Pavillon*

Served on the slow-roasted rosemary scented veal served with steamed baby spring vegetables

Served at the Château Citran on 19th June 2007



### INGREDIENTS

1 1.5 kg (3½ lb) veal rump - 2 teaspoons finely chopped rosemary  
5 sprigs of rosemary - 1 teaspoon oregano - 1 teaspoon strong  
mustard - 100 ml (scant ½ cup) olive oil

For the sauce:

3 tomatoes - 1 carrot - 1 onion - 1 clove garlic, crushed - 1 zucchini  
1 red bell pepper - veal stock - olive oil

For the steamed vegetables:

4 baby leeks - 4 baby carrots - 4 white baby turnips - 1 handful  
green peas or green beans - 1 handful fresh fava beans - salt  
and pepper

4 servings

Preparation time: 20 min (+ 24 hours marinating time)

Cooking time: 7 hours

- 1 The day before serving, crush the rosemary and oregano using a mortar and pestle. Add the mustard and slowly beat in the oil as for a mayonnaise.
- 2 Coat the veal rump with this herb marinade and wrap tightly in plastic wrap. Refrigerate for 24 hours.
- 3 The next day, preheat the oven to 80°C (175°F). Sear the meat on all sides in a Dutch oven over high heat. Place the meat in an ovenproof dish and cook in the oven for 7 hours. Turn the meat frequently.
- 4 Prepare the jus: peel, seed and dice the tomatoes. Set aside. Peel and dice the carrot, zucchini and red pepper. Set aside. Peel and finely chop the onion and garlic.
- 5 In a sauté pan over medium heat, sweat the chopped onion and garlic and diced carrot, zucchini and red peppers in a little olive oil with a sprig of rosemary.
- 6 Moisten with a little veal stock and add the diced tomatoes. Let cook and reduce until the desired consistency is achieved. Adjust the seasoning and keep warm.
- 7 Slice the leeks and carrots into rounds. Shell the peas and fava beans, remove the ends from the green beans if using. Peel the turnips and cut into quarters.
- 8 Place the leeks, carrots and turnips in a steamer and cook for approximately 10 minutes. Add the fava beans and peas 5 minutes before the other vegetables have finished cooking. Be careful not to overcook the vegetables, they should be al dente.
- 9 Slice the veal. Arrange the slices on a serving platter or on individual plates and drizzle with the jus. Serve the steamed vegetables alongside the meat. Garnish the platter or plates with flat-leaved parsley and a sprig of rosemary.



### POMMARD LES RUGIENS 1er Cru Domaine du Pavillon

Our Pommard 1er Cru Les Rugiens has a beautiful deep ruby red colour with raspberry nuances. The nose is fine yet powerful with a dominant of red fruits followed by a very well-blended smoky oak. Lovely persistence, this wine has density and racy tannins.

Serve at 17°C (62°F)