

## *The Beaune Les Epenottes, Domaine du Pavillon*

Served on the braised veal loin with orange

Served at a dinner held at our Saint-Nicolas Cellars on 21 September 2012



### INGREDIENTS

800 g veal loin - 1 onion - 400 g carrots - 1 clove garlic - 3 oranges (untreated) - 400 ml vegetable broth - 25 g butter - parsley - salt - pepper

4 servings

Preparation time: 35 minutes

Cooking time: 1 hour

- 1 Cut the meat into rather large pieces. Peel and slice the onion. Peel the carrots and cut into sticks. Peel the garlic clove. Grate the zest and extract the juice of one of the oranges. Remove the peel and pith from the other oranges and separate the segments.
- 2 Heat the butter in a Dutch oven and sauté the onion and brown the cubes of meat on all sides. Add the carrots, orange juice, orange segments and broth. Season with salt and pepper. Cover and cook for an hour over medium heat.
- 3 Finely chop the garlic and 3 tablespoons of parsley. Combine with the grated orange zest.
- 4 Remove the pieces of meat from the pan and transfer to a serving dish. Keep warm.
- 5 Reduce the cooking liquid, add a little starch if necessary. Pour over the meat then add the garlic/parsley/orange zest mixture. Serve immediately with rice or fresh pasta.



### BEAUNE LES EPENOTTES Domaine du Pavillon

This Beaune "Les Epenottes" boasts beautiful ruby red colour in its youth. The nose is edolent of black fruit aromas that mingle with slightly toasted, oaky notes. Full and generous on the palate with distinctive structure, well-integrated tannins, and a lovely finish reminiscent of liquorice and violet.

Serve at 17°C (62°F)