

Côte de Veau with Morels, cooked in bread crust



- Four servings
- 1 Veal Chop
 - 500g of fresh Morels, washed and sliced in 2 lengthways
 - 2 onions
 - 50g butter
 - 25cl Veal stock
 - 1Kg bread dough

Gigondas *La Gille*

The historical terroir of "La Gille" is located in Gigondas, at the foot of the Dentelles de Montmirail hills. The sandy soils on blue clay are unique. They brings finesse to the wine and provides the main line to the food match.

The Morel mushroom also grows in sand. The natural link between the two products is obvious.

The finesse connection between the Morel and the "Gille" is the key to this match. Tender with soft tannins... the texture of this wine is the same as the veal.

You are in Gigondas !



1) Seal the veal in a casserole dish, remove and cook the two chopped onions in some butter till soft. Add the mushrooms. Leave to cook on high heat for about 10 minutes, stirring regularly. Add the veal stock, season and leave to boil for 5 minutes. Cover and turn the heat off.

2) Cooking : It is important that the casserole and the ingredients inside have cooled down before covering with the bread dough. Put the veal in the Casserole on top of the other ingredients. Cover the casserole with the bread dough and make sure its air-tight. Put in a pre-heated oven for 40 minutes at 180°C then leave to rest for 10 minutes before opening it and serving.

Serving temperature 16°C-17°C

FAMILLE PERRIN

