

Château de Beaucastel rouge 2004

CHÂTEAUNEUF-DU-PAPE

A balanced, full bodied and elegant wine.

I think of Veal... Sariette (Savory), a Southern herb with similar aromatics to Thyme.

And Girolle mushrooms !

Red radish, a root vegetable that takes this match back to earth !

VEAL, RED RADISH, GIROLLES AND SARIETTE BUTTER.

4 Servings

- 1 filet mignon of Veal (500g)
- 2 bunches of red radishes
- 150gr of Girolles mushrooms
- 4/5 pinches of dried savoury
- 8 cl of liquid cream
- 250 g butter
- 1 table spoon of olive oil



1 - Cut the Veal into 4 equal slices and keep refrigerated.

2 - Clean the radishes and cut off the little strings at the bottom but keep the leaves on top. Hold the radishes by the leaves and place them in a saucepan of boiling water. Place the leaves over the side of the saucepan and hold them with the lid on in order to boil just the roots and not the leaves. Leave to boil for 2 minutes. Remove the lid and let them boil with the leaves for another 1 minute. Drain the radishes and place them in a frying pan and cover with cling film.

3 - Clean the mushrooms.

4 - In a saucepan, pour the cream and 2 tablespoons of water. Bring to the boil and add 3 lumps of butter. Whisk to mix the butter and cream together. Then slowly add the rest of the butter stirring at all times. Season with salt and pepper and add the Savory. Keep the sauce warm until served but without boiling it.

5 - Fry the Pieces of Veal in the olive oil and finish cooking with some butter. Allow around a minute on each side and leave to rest for 5 minutes.

6 - Pour the butter sauce over the pan with the radishes and heat up while the meat is resting.

7 - Fry the mushrooms

8 - Dressage : Serve a piece of meat with the sauce and radishes and mushrooms on top.

We suggest you decant the wine and serve at 15°C