



ZUM WEISSEN RAUCHFANGKEHRER



Braised head of veal and Brie de Meaux with Perigord truffles

- 350g Head of veal, sliced
- 200g Brie de Meaux, mature
- 80g Perigord truffles
- 100ml Veal gravy
- 200g Mashed celery
- 2cl Madeira
- Butter, stick celery greens, baking paper

Cut the head of veal into rectangular slices half a centimetre thick, spread the decorticated brie at room temperature half a centimetre thick onto a slice of the head of veal and cover with a slice of the head of veal.

Cut the baking paper into rectangles, place the arranged head of veal onto the baking paper and secure the paper with clamps so that the side surfaces are well covered and the brie does not ooze out.

Spread the surface of the head of veal with the jus containing the butter to avoid drying out. Heat the head of veal in the oven at 80° for approx. 12 minutes.

Briefly sweat the truffle slices in some butter, salt lightly and extinguish with Madeira, briefly let boil down and fill with veal jus.

Open the clamps and topple the head of veal onto warm plates, pull off baking paper. Add the heated mashed celery, truffles and jus, and garnish with the celery green.