

STRAUSS®
free raised veal



Strauss *Free Raised*® Veal Tenderloin with Brandy-Peppercorn Cream Sauce and Potato Puree

Strauss *Free Raised*® Veal Tenderloin with Brandy- Peppercorn Cream Sauce and Potato Puree

STRAUSS[®]
free raised veal

Tenderloin and Sauce ingredients

prep time: 30 min • cook time: 1 hr • serves 4

2 Veal Tenderloins (10-12 oz. each)

2 Tbs butter, divided	1 oz Strauss Veal Demi Glace
1 Tbs shallots, chopped	1 oz green peppercorns
8 oz heavy cream	5 oz brandy

Potato Puree ingredients

1 lb Idaho potatoes	8 oz half & half
1 lb yellow fleshed potatoes	4 oz unsalted butter
5 garlic cloves	Kosher or sea salt, to taste
8 oz cream	

Potato Puree directions

- 1 Peel potatoes and cut potatoes in quarters lengthwise. Cover with coldwater. Add the garlic cloves and set over high heat until simmering.
- 2 Heat the milk and cream together to gently bring them to a simmer. Keep mixture covered and hot. Cut the butter into small cubes.
- 3 Simmer the potatoes uncovered until tender. Strain off water.
- 4 Place the potatoes back into the pot and put over low heat. Mash until the potatoes are completely broken up. Season lightly and add the hot cream mixture slowly, using a wooden spoon to mix in.
- 5 Add the butter, a few cubes at a time until completely incorporated. Set aside.

Tenderloin directions

- 1 Heat oven to 375 degrees. Heat a large sauté pan over medium high heat.
- 2 Season the veal with kosher salt and black pepper.
- 3 Add a couple of tablespoons of olive oil to one pan and heat until smoking.
- 4 Place the veal in the oven for 2-4 minutes or desired doneness. Discard fat.
- 5 Add 1 tablespoon of butter and shallots to sauté pan and sauté 30 seconds.
- 6 Add the green peppercorns and sauté for another 30 seconds. Deglaze with brandy – be careful of the flames!!!
- 7 Add the cream and demi glace and reduce until thick, about 3-5 minutes.

Take the veal and slice, placing a few slices on each plate with some potato puree, drizzle the sauce over the veal. Serve and Enjoy!

Recipe courtesy of Adam Siegel, Executive Chef, Bartolotta Restaurants, Midwest James Beard winner.

Suggested wine: Cabernet Sauvignon; Zinfandel; Syrah