

Goat cheese and Maille white wine Dijon mustard veal medallion, warm mushrooms salad

Recette pour 4 personnes



Description Veal medallions served medium with Maille white wine Dijon mustard and fresh goat cheese crust served with puréed celeriac and a warm salad of mushrooms.

L'idée déco To obtain a nice mushroom coloration, heat up a frying pan dry for your mushrooms. Once the vegetation water starts coming out of the vegetable, add your oil or butter. This method gives a drier and browner mushroom full of taste.

Ingrédients

For the celeriac puree

- 600 Gr Celeriac
- 100 Ml Cream 35%
- Olive oil
- Salt and pepper
- Butter

For the veal

- 4 Unit(s) Tenderloin of veal
- 30 Ml Maille white wine mustard
- 1 Clove(s) Garlic
- 100 Gr Fresh goat cheese
- Olive oil
- Salt and pepper
- Butter

For the mushrooms salad

- 2 Unit(s) Portobello mushroom
- 6 Unit(s) Shiitake
- 6 Unit(s) Button mushrooms

- 0.50 Unit(s) Red onion
- 100 Ml White balsamic vinegar
- 5 Sprig(s) Thyme
- 15 Ml Honey

- Olive oil
- Salt and pepper
- Butter

Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 400 F°

General preparation

Peel and cut into large cubes celeriac. Cut the mushrooms into pieces. Chop the onion. Chop the thyme.

Preparation of celeriac puree

In a large saucepan, place the diced celeriac and cover with cold water. Bring to a boil and cook over medium heat 20 to 25 minutes. Drain and puree using a food processor. Adjust seasoning with salt and pepper. Add warm cream to adjust the texture of your purée.

Preparation of veal medallions

Season the veal medallions with salt and pepper on both sides. In a pan, drizzle some oil and sear the medallions 2 minutes per side. Then place them on a baking sheet. In a bowl, mix the Maille white wine Dijon mustard with half the chopped garlic. Place this mixture over the veal medallions and top with goat cheese. Bake for 8 to 10 minutes.

Preparing the mushroom salad

In nonstick skillet, drizzle some olive oil and saute the mushrooms over high heat. Season with salt and pepper and cook for 4-5 minutes. Add the remaining chopped garlic, red onions and fresh thyme. Cook for 2 minutes. Deglaze with vinegar and stir in honey.

To serve

In each plate, place a medallion of veal on top of the celeriac purée and some mushroom salad on the side.

Bon appétit!