

Lombata di Vitello al Forno

Menu Description: roasted veal rack with mushroom ragout, barolo glaze

Serving Size: 50 ****Veal temperature should always be served pink- Guest should never be asked for their preferred temperature****

Categories: Sabatini's/ Entrée

Cost Per Serving	
\$	8.52



Action **Date** **Initials**
 Created: 8/20/2012 CR
 Revised: 6/15/14 SC
 6/16/2014 EA

Amount	Measure	Ingredient	EA	Preparation Method	Product No.
16	kg	Veal chop, sliced from cooked rack		336g each	20-100001660
1.000	kg	Onions		chopped	20-100000835
0.400	kg	Celery		chopped	20-100000813
0.400	kg	Carrots		chopped	20-100000811
0.100	kg	Garlic		minced	20-100000817
0.005	kg	Thyme, fresh			20-100000886
50	sv	Mushroom ragout		see recipe	50-100000076
1	lt	Marsala wine			20-100001679
0.2	kg	Butter			20-100001600
4	kg	Truffled mashed potatoes		see recipe	50-100000154
0.25	kg	Carrots, turned, blanched		see recipe	50-100000179
0.5	kg	Asparagus spears		trimmed, blanched	20-100000803
0.2	kg	Butter			20-100001600
3	lt	Red wine jus		see recipe	50-100000099
1.5	kg	Cherry tomatoes			20-100000853
0.2	lt	Basil oil			50-100000024
0.1	kg	Sugar			20-100001065
0.2	lt	White wine			20-100001689
0.05	kg	Rosemary sprig		garnish	20-100000879
		Salt & pepper to taste			

Method of Preparation:

- Season veal rack & sear on flat grill all over to seal in the juices.
- Place rack on the mirepoix, with fresh thyme, place into a pre-heated oven at 200oc.
- Immediately reduce to 140oc for 35mins, remove & allow to rest.

- Deglaze mushroom ragout with marsala and evaporate. Season with salt and pepper and add a piece of butter to melt before removing from heat.
- Heat the asparagus and carrots in the butter and season. Heat the truffled mashed potatoes and red wine jus.
- Put the cherry tomatoes in a pot with the basil oil, white wine and sugar. Cook until they burst open and season.
- With a sharp knife cut a thick slice between the bones, ensuring the meat is pink & moist.
- Plate the veal chop on top of the truffled potatoes and mushrooms. Add the sauce around with the cherry tomato stew and vegetables on the side as per picture.

Note: Leftover veal should be used for Vitello Tonnato.