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Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Pan-Seared Veal Loin With Morel Mushroom Sauce

Serves 4

4 x 160g veal loins
Flour, for dredging
60ml olive oil, extra for drizzling
30g unsalted butter
Salt and freshly ground black pepper, to taste
Potato mash, for serving

Morel Mushroom Sauce

25g **Haco Classic Demi-Glace**
250ml lukewarm water
1g dried tarragon
20g unsalted butter, for sautéing
12 dried morel mushrooms, soaked and drained
5g sliced garlic
1 shallot, peeled and diced
175ml dry white wine
100ml fresh cream

- For the morel mushroom sauce: Mix the **Haco Classic Demi-Glace**, 250ml lukewarm water and the dried tarragon in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and set aside.

Heat another saucepan with the unsalted butter and sauté the dried morel mushrooms, sliced garlic and diced shallot over medium-high heat for about 4 minutes. Deglaze the pan with the dry white wine until alcohol has evaporated. Return the **Haco Classic Demi-Glace** to the saucepan, add the fresh cream and stir well. Allow it to simmer for another 3 minutes, until sauce coats the back of a spoon. Season to taste with salt and freshly ground black pepper and set aside.

- Dredge the veal loins with flour and set aside. Heat the olive oil and unsalted butter in a sauté pan over medium-high heat, then sear the veal loins on both sides until browned. Season to taste with salt and freshly ground black pepper.
- To serve: Place the potato mash onto each serving plate and top with a pan-seared veal loin. Spoon the morel mushroom sauce around and drizzle with some olive oil.