

# VEAL CHOP

## VEAL CHOP ROASTED IN FIG LEAVES



Season the rib.

In a sauté pan, sear all the sides of the meat.

Put all the ingredients, apart from the leaves with the Madeira and the bullion around the rib.

Sweat for 5 minutes. Put the butter on the meat, cover with the leaves and put in a very warm oven for 18 minutes.

Take the rib out and let it rest on the fig leaves.

Caramelize the meat juice, deglaze with Madeira, reduce, add the bullion and reduce once more.

Add the natural juice of the rib, season to taste and coat the meat.

1 double veal chop with its fat

3 fig leaves, washed and kept in cold water

3 liquorice sticks soaked in cold water

3 star anise

½ a pink ginger root

1 bouquet of thyme

1 bay leaf

½ tbsp. of coriander leaves

1 head of garlic cut in half  
2 shallots cut in half  
2 tbsp. of duck fat  
1 tbsp. of salty butter  
1 lemongrass root  
1 Meyer lemon cut in half  
1 cinnamon stick  
2 glasses of white Madeira  
2 glasses of poultry bullion  
Salt / black pepper