World Gourmet Summit 2004
Culinary Masterclass

The Cuisine of

GualtieroMarchesi

Ristorante Gualtiero Marchesi, Italy

Marchesi's Veal Fillet Rossini

Serves 4

INGREDIENTS

20g	unsalted butter, divided
640g	veal tenderloin, cut into 160g fillets
	Salt and pepper, to taste
50ml	Madeira wine
40ml	liquid from the canned black truffles
20g	black truffles, chopped
100ml	veal *jus*
10g	unsalted butter
	Salt and pepper, to taste
160g	*foie gras*, cut into 40g pieces and seared
400g	baby spinach, cleaned
	Dandaragan Estate Olive Oil
20g	pine kernels, toasted
20g	**California Rasins**

Method:

1. For the Veal Steaks: Heat a frying pan with about 20g of butter. Season the veal steaks and sear them in the pan to seal in their juices. The finish cooking them in an oven pre-heated to 180°C for 7 minutes. Remove from oven and set aside.
2. For the Sauce: In a clean saucepan, reduce the Madeira wine, then add the black truffle liquid, chopped black truffles and veal *jus*. Bring the mixture to a boil and then add 10g of butter, and season to taste.
3. For the Baby Spinach: Season the baby spinach and then saute in a hot pan with some olive oil. Add the pine kernels and **California Raisins**.

To Serve:

Place the sauteed spinach in the middle of a serving plate. Top with the veal fillet and seared *foie gras*. Glaze with the sauce and serve..