

## Peanut-crusted fillet of veal, remoulade sauce with Tomme au Marc du Jura Jurassic and sauté potatoes



## **Informations**

People: 4

Preparation: 30 min. Cooking time: 20 min.



## Ingredients

- 100 g finely grated Tomme au Marc du Jura Jurassic
- 600 g fillet of veal
- 100 g finely chopped peanuts
- 6 potatoes,
- 2 organic egg yolks
- 260 ml good quality sunflower oil
- Olive oil
- 40 g capers
- 40 g gherkins
- 20 g anchovies
- 2 shallots
- 2 teaspoons mustard
- 2 tablespoons vinegar
- 2 tablespoons lemon juice
- Salt and pepper

## **Preparation steps**

- 1. Coat the fillet of veal with the chopped peanuts and sear on all sides in a heavy pan.
- 2. Transfer to a preheated oven at 120°C. Cook for about 20 minutes until core temperature reaches 56°C.
- 3. Carefully wash the potatoes and slice very thinly, leaving the skin on.
- 4. Fry in hot olive oil until crispy. Season with salt and pepper.
- 5. For the remoulade sauce, put the egg yolks, mustard, salt, pepper and vinegar into a bowl and whisk until smooth and frothy.
- 6. Continue to whisk, slowly adding the sunflower oil. Add the gherkins, anchovies, capers, finely chopped shallots and Tomme au Marc du Jura Jurassic. Mix well.
- 7. Season to taste with lemon juice.
- 8. Arrange the veal fillet on top of the potatoes on a plate and pour the remoulade sauce over it.