



Veal cheeks with gnocchi and chestnut truffle pureé

Ingredients

- 1kg veal cheeks
- 2 liters water
- 100ml dry red wine
- **100g Demi Glace Premium (Art. 43821)**
- **250g Hunter Sauce (Art. 55737)**
- Fresh thyme
- 500g potato gnocchi
- 50g butter
- A little olive oil
- 1 black truffle

For the chestnut pureé

- 250g chestnuts, pureéd
- 150g mushrooms
- **100g Truffle Paste (Art. 55127)**
- 1 tbsp finely chopped onion
- Salt – pepper
- 1 tbsp olive oil

For the feta foam

- 100g feta cheese
- **60g Premium Cheese Sauce (Art. 43823)**
- 400ml milk
- 150ml cream

Cooking instructions

1. In a deep pot, sauté the veal cheeks in a little olive oil, seasoned with salt and pepper, until browned. Deglaze with wine and add the Wine Sauce and water. Simmer covered until tender.
2. Remove the veal cheeks when done, blend the sauce with an immersion blender until smooth, and return it to the heat.
3. Add the Demi Glace Premium and simmer for an additional 2-3 minutes. Remove from heat and incorporate the butter.
4. In a small pot, combine the ingredients for the feta foam and stir until they come to a boil. Pour the mixture into a siphon. Keep it lukewarm.
5. In a small saucepan, prepare the chestnut pureé. Sauté the onion and mushrooms in cubes, add the chestnut pureé, and finally, the truffle. Mix well and remove from heat.
6. In a flat saucepan, heat a little of the sauce and add the gnocchi.
7. Serve the gnocchi on a plate, place a veal cheek on top, and pour over the remaining sauce. Finally, add a dollop of chestnut puree on top and freshly grated truffle. Before serving, add a bit of feta foam on top.