



Reserve Shiraz Recipe

ROASTED VEAL CHOPS WITH MIXED MUSHROOMS
AND WHITE TRUFFLE MASH

INGREDIENTS (serves 4)

- 4 Veal chops
- 2 Sprigs Rosemary
- 1 Lemon, halved

PREPARATION

Season the veal chops with olive oil, salt and pepper. Sear the chops in a hot pan on both sides. Add rosemary and squeezed lemon.

Place in a hot preheated oven and cook for 15 minutes.

MIXED MUSHROOM INGREDIENTS

- 100g / 4 oz. Shitake Mushrooms
- 100g / 4 oz. Portobello Mushrooms, oven roasted whole and sliced
- 100g / 4 oz. Oyster Mushrooms
- 100g / 4 oz. Button Mushrooms, sliced
- 150mL / 5 fl oz. Greg Norman Estates Reserve Shiraz
- 400g / 13 oz. Shallots, peeled
- 1/2 bunch Italian Parsley, chopped
- 400mL / 14 fl oz Beef Stock
- 200mL / 7 fl oz. Cream

MIXED MUSHROOM PREPARATION

Toss the shallots in salt, pepper and 1 Tablespoon olive oil. Pan roast the shallots in a moderate oven for about 20 minutes until softened.

Sauté all of the mushroom varieties together in 2 Tablespoons olive oil. When softened add the wine and reduce to almost evaporated. Add stock and reduce by half. Add cream and cook until consistency of thin sauce. Stir through parsley.

TRUFFLE MASH INGREDIENTS

- 1.2Kg / 2Lb / 10oz Yukon Gold potatoes, peeled and diced
- 250mL / 9 fl oz. Milk
- 125mL / 4 1/2 oz. Unsalted butter
- 1 Tablespoon Truffle Oil
- Sea salt and ground pepper

TRUFFLE MASH PREPARATION

Boil the potatoes in salted water until tender. Drain and mash until smooth. Place milk, cream and butter in a saucepan, bring to a boil. Gradually add enough potatoes until light and smooth consistency. Stir through truffle oil, salt and pepper.

Serve Veal chops on top of truffle mash. Pour generous amount of mixed mushroom over veal chops and truffle mash.

