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.