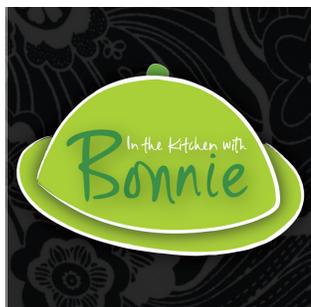


Veal Sweetbreads

Truffle Bread Pudding and Sautéed Spinach with a Cognac Peppercorn Sauce



INGREDIENTS

For the Veal Sweetbreads:

1 Lobe veal sweetbreads
(about a pound)
1qt Milk
1qt Chicken Stock
2 cups seasoned flour
(salt, pepper, paprika mixed
with flour)
butter and oil

For the Truffled Bread Pudding:

1 very small loaf of brioche
(approx. 3x6x3)
1 Tbl truffle oil
1 small Oregon truffle,
chopped
2 cups half and half
3ea eggs
2T fresh herbs: sage,
rosemary, thyme or oregano
(chopped)
1-2 cloves garlic
½ cup mushrooms, sliced
(crimini, shiitake or oyster)
salt and fresh cracked
black pepper

DIRECTIONS

For the Veal Sweetbreads:

Soak the sweetbreads in cold milk overnight (or at least 3 hours) in the refrigerator. The next day, bring the chicken stock to a boil in a medium saucepan. Gently place the sweetbreads in the boiling chicken stock and cook over a simmer for up to 7-9 minutes or until the veal is semi-firm. The veal should still be a little pink on the inside. Remove sweetbreads from the chicken stock and set aside to cool. When the sweetbreads are cool enough to handle, pull off some of the membranes and portion the sweetbreads into smaller pieces.

Refer to the cognac peppercorn sauce portion of this recipe for the final steps.

For the Truffled Bread Pudding:

Preheat oven to 350 degrees. In a small sauce pan combine the half and half and the chopped truffle. Put on the stovetop over medium heat and bring to a hard simmer, then remove from the heat and cover to infuse the flavors. Meanwhile, remove the crust from the brioche and small dice the rest of the bread. Place in a mixing bowl and mix in the truffle oil, then set aside.

Sauté the mushrooms in a small amount of oil then add the herbs and the garlic until very fragrant but no color. Remove from the heat and let cool slightly, then add to the bread and mix. In a separate mixing bowl, whisk the eggs then temper with the warm truffle ½ and ½ by slowly adding into the eggs while whisking. Be careful to not scramble the eggs. When all the truffled cream is added mix with the bread mixture and scoop into buttered ramekins for baking. Place the ramekins in a baking dish, add a little water (a third of the way up the side of the ramekin is fine) and place in the oven to bake for about 20-30 minutes or until set. Set aside.

specialty of:
Executive Chef Ted Habiger &
Andrew Sloan

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Truffle Bread Pudding and Sautéed Spinach with a Cognac Peppercorn Sauce



INGREDIENTS

For the Sautéed Spinach:

½ pound Farm fresh spinach (we like Thane Palmberg's version from the KCMO city market)

1 Tbl olive oil

1 clove garlic

salt and fresh cracked black pepper

For the Cognac Peppercorn Sauce:

1 Tbl Black Peppercorns

1 small shallot, chopped

3oz Cognac

½ cup Chicken Stock (use the stock from the sweetbreads)

2T Cream

salt and fresh cracked black pepper

DIRECTIONS

For the Sautéed Spinach:

Place a large sauté pan over medium heat, add the olive oil and then the spinach. Place a garlic clove on the tip of a fork then stir the spinach with the "garlic fork" to add flavor. Rub the clove all over the bottom of the pan to add extra flavor. Season with salt and pepper and cook until all the spinach is wilted. Set aside.

For the Cognac Peppercorn Sauce:

Before the sauce, the sweetbreads have to be cooked. In a large sauté pan over medium-high heat, add about 1 Tbl olive oil and heat until just starting to shimmer but not smoking. Dredge the sweet breads in seasoned flour then place in the hot pan. Cook on one side until brown then flip over and put the whole pan in the oven until the sweet breads are almost cooked through, pull from the oven, add a little butter and continue to cook until nicely brown. Pull sweetbreads from the pan set on a paper towel until sauce is finished. Add the peppercorns and chopped shallot to the pan and cook over medium heat for a couple of minutes. Off the heat, add the cognac carefully (do not catch fire) and cook until the pan is almost dry. Add the stock and reduce halfway, then add the cream. Season with salt and pepper.

Assemble the dish by turning out the bread pudding of the ramekin and placing in the center of the plate. Arrange the sautéed spinach next to the bread pudding. Put the sweet breads on top of the spinach and pour over the cognac peppercorn sauce. Now...Eat!

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