

Bacon Wrapped Veal Loin Paired with Mirror Cabernet

Ingredients:

Delicata squash, black trumpet mushrooms, whole roasted shallots, kale and Dijon jus.

Loin is removed from bones. Bone scrap meat is made into a mousse with cream, sage, salt and white pepper. Mousse is lightly spread on thinly sliced bacon. The mouse will add flavor and will help bacon adhere to the loin. After wrapped, loin is portioned into 7 oz pieces.

Set:

Delicata is cut in half (seeds removed), butter, brown sugar and salt is added. Roast covered in oven until soft. Puree until smooth with natural juices and a small amount of cream. Black trumpets, cavolo nero (or other Kale), slow roasted shallots and raw delicata squash are sautéed together.

Jus:

Roasted veal bones, mire poix and Dijon (roasted separately) are added together. Champagne vinegar is added and reduced. White wine is then added and reduced. Veal stock and chicken stock are added to the rest of the ingredients and set to simmer. After one hour of simmering strain and allow to further simmer, skimming all fat that will rise to the surface. Reduce to desired thickness and strain, finished with thyme sprigs.