

CHEW & BREWS ROAST VEAL FILLET WITH PLUM CHUTNEY

4-6 servings | 5 min prep | 80 min cook

INGREDIENTS

Veal Fillets

"Chew & Brews" Plum Chutney

Potatoes

Double Cream

Milk

Butter

Groundnut Oil

Seasoning

DIRECTIONS

- 1) Preheat the oven to 170 and wash the potatoes. Leaving the skin on, season with salt, wrap in foil and bake for 45 minutes.
- 2) Remove from oven and turn up to 180.
- 3) Scoop out all the soft flesh from the skins, pass through a ricer, or use a stick blender to combine with 50ml cream and 50ml milk, 10g butter and season.
- 4) Now for the veal, heat the remaining butter and the groundnut oil (1 tbsp) in an ovenproof pan and place the veal fillets in to seal. You just want a little colour all over.
- 5) Place them, in the same pan, in the oven for about 20 minutes.
- 6) Remove veal from oven and give a good rest of at least 8 minutes before plating them along with the Plum Chutney, topped with the potato Mouseline, sprinkle over some cracked black pepper and enjoy!

SHOPPING LIST

2 x 200g Veal Fillets

200g Potatoes

50ml Double Cream

50ml Whole Milk

30g Unsalted Butter

Groundnut Oil

Salt & Pepper