

BOEF DE HOHENLOHE À LA BORIS ROMMEL

INGREDIENTS SERVE 4 PEOPLE

600 g trimmed Boeuf de Hohenlohe

3 yolks

100 g butter

1 sprig of lovage

1 white onion

Various kinds of seasonal garden vegetables

600 g floury potatoes

125 ml milk

25 g butter

1 pinch of salt

75 g flour

10 g cornstarch

3 eggs

1 pinch of baking powder

150 g wild herbs from the garden

PREPARATION

Sear boeuf on both sides and cook in a 160°C oven for 8 minutes

Keep meat at 60°C until served

Beat the egg yolks, a few drops of white wine and salt

Melt 100 g butter and add to egg mixture

Add salt, lemon and chopped lovage to taste

Cut onion into rings, sauté in butter and a few drops of Noilly Prat in a pan, add salt and sugar to taste

Sear sautéed onions in sunflower oil and keep warm

Wash and chop garden vegetables

Blanch vegetables in salted water, add seasoning
Before serving, glaze with butter and vegetable stock

Cook potatoes in a 160°C oven for 45 minutes, peel and rice

Prepare choux pastry dough with milk, butter, flour, cornstarch and eggs

Add riced potatoes to dough, add salt, nutmeg and chopped wild herbs to taste

Form small dumplings from the potato mix and deep-fry them in 160°C oil

Fry meat in a pan before serving and arrange all components on a plate