

City Views: Denver (CONTINUED)

Basil Ristorante
Italian
846 Broadway
Denver, CO 80203
303-832-8009
www.basilristorante.com
Chef: Paul Stickler
Grilled Veal Chop – stuffed with spinach and served with an amaretto Demi-Glace, grilled polenta and vegetables.

Restaurant Kevin Taylor
French/Contemporary American
Hotel Teatro
1106 14th St.
Denver, CO 80202
303-820-2600
Chef: Kevin Taylor
Braised Veal Cheeks and Escalope of Red Veal – with macaroni gratin, glazed carrots and black truffle sauce.

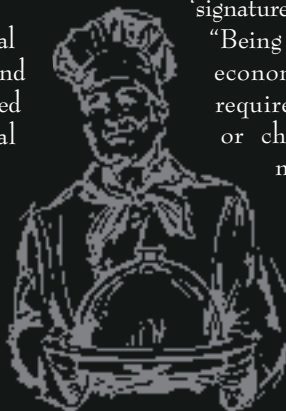
Tante Louise
Contemporary French
4900 E. Colfax Ave.
Denver, CO 80220
303-355-4488
www.tantelouise.com
Chef: Duy Van Pham
Veal T-bone – with herb potato risotto, crimini mushroom, wilted spinach and roasted garlic sauce.

Renaissance
Modern French
304 E. Hopkins Ave.
Aspen, CO 81611
970-925-2402
Chef: Charles Dale
Honey and Apple Glazed Medallions of Veal – with potato pie “a la mode.”

Glace de Veau (continued)

It can be added as an excellent enhancement to soups, sauces, risotto and braising liquids.

Demi-Glace de Veau (Veal Demi-Glace) is a finished and fully seasoned sauce produced by utilizing the natural veal stock as described in the Glace de Veau process, but reduced less and blended with a fully seasoned espagnole (brown sauce). This sauce can be utilized as is and does not require any additional steps for offering this classical grande sauce. As a “ready to use,” finished sauce, one to two ounces is considered a single serving application.



“Chefs often personalize a Demi-Glace de Veau to create their own ‘signature’ sauce,” explained Sausen.

“Being less reduced, it has more economic usages and may not require the skills of a saucier or chef – and is excellent for multiple location restaurant groups or catering/banquet services.” Many uses for Veal Demi-Glace include “lacquering” steaks, chops and cutlets for excellent sheen and flavor.

Veal Glaces and Demi-Glases are currently being marketed by CulinArte’ and other Veal packers/processors to chefs across the country.

Contemporary Comfort Food Cooking (continued)

is braised veal short ribs with gravy. For a contemporary spin, we could prepare BBQ braised veal short ribs with sautéed greens, sweet white corn, and home-style grits with pecan butter.

Yes, my colleagues, real cooking is back! Classic comfort food dishes bring about feelings of warmth and nostalgia. Yet, when we enhance them

with our own creativity, we are able to absolutely thrill our guests.

Good cooking always!

Chef Edward Leonard is one of only 55 Certified Master Chefs in the United States. He has received over 20 gold medals in all areas of cooking, and is the captain of the ACF Culinary USA Team.

Call For Submissions

The Veal Dish invites you to submit your most inventive veal creations for us to share with your contemporaries across the country. Please contact Becky Consigny at becky@sccadv.com or by phone at 312-464-1666.

Veal Dish is a quarterly publication from the Veal Committee of the National Cattlemen's Beef Association. For information on publishing exclusive veal photography, recipes and articles featured in this issue, please contact Becky Consigny at 312-464-1666 or becky@sccadv.com.



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DISH

The report for foodwriters from the Veal Committee of the National Cattlemen's Beef Association



Braised Veal Breast At Yia Yia's EuroCafe

Executive Chef Tom Lee is known for his innovative repertoire of delectable dishes. He pampers guests of Denver's Yia Yia's EuroCafe – part of a chain of casual dining spots across the country – with an exciting array of menu items that keeps the restaurant at the top of the city's list of dining hot spots.

Since opening its doors in January 1997, Yia Yia's has emerged as one of Denver's most popular restaurants, featuring a contemporary American menu and an exciting ambiance. Entering Yia Yia's, visitors are surrounded by an exotic décor of stone, slate, European fabrics and handcrafted iron and glass giving the “feel” of dining in a Mediterranean castle.

As interesting and creative as the restaurant's décor, Chef Lee brings his impeccable training from the Culinary Institute of America to Yia Yia's, offering

an eclectic menu selection featuring unique dishes that keep his guests coming back time and time again.

Although the weather remains frigid outside, Chef Lee has created a hearty, delectable dish that will certainly warm diners' palates. One of Lee's favorite dishes to prepare during the winter season becomes our featured recipe this month: Yia Yia's Braised Veal Breast with an attached rib accompanied with herbed spaetzle, root vegetables and natural jus.

In preparing this rustic dish, Chef Lee delicately balances different flavorings and seasonings such as Marsala wine, fresh sage, oregano, thyme and veal braise to make his veal breast entrée a top seller at Yia Yia's.

“Veal is getting more and more attention in the casual dining market,” explains Chef Lee. “I like providing our guests with innovative, delicious menu choices and veal

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www.veal.org



Chef Profile: Tomas J. Lee, Yia Yia's, Denver, CO

Executive Chef Tom Lee tantalizes visitors of Denver's hit restaurant, Yia Yia's EuroCafe with his innovative culinary approach. Joining Yia Yia's in December 1997 when the restaurant first opened, he has incorporated his passion for casual dining with a flair for eclectic American cuisine. That is why Yia Yia's continues to earn rave reviews from the Zagat Survey and

Denver's top critics alike.

Trained at the world-renowned Culinary Institute of America in Hyde Park, New York, Chef Lee has leveraged his expertise to lead the Research and Development department of Yia Yia's with a strong commitment to offering the restaurant's guests seasonal menu changes and unique signature dishes.

Prior to joining Yia Yia's, Chef Lee was affiliated with D'Amico & Partners, a "fast-casual" café throughout the Midwest for three years as a Sous Chef. He received his undergraduate degree in Hotel Restaurant Management from the University of Wisconsin-Stout. In addition to his love of all things culinary, Chef Lee also enjoys creating an educational environment for all Sous Chefs under his supervision and is talented in managing and training those that work with him.

Braised Veal Breast

By Chef Thomas J. Lee, Yia Yia's Denver, CO

Ingredients

Veal breast (IMPS/NAMP 313)1 each 9 lb

Stuffing:

1 cup chopped onion, 1/4 cup minced garlic, 2 tbsp olive oil blend, 1/4 to 1/2 cup chopped mixed fresh thyme, sage and oregano, 1 cup brandy, 1-1/4 lb ground veal scraps, 1/2 cup unseasoned dry bread crumbs, 1 egg each, salt and pepper as needed

2 cups chopped celery, 1-1/2 cups chopped carrots, 2 qt chicken stock, 2 qt veal stock, 1 cup dry marsala, 1/2 cup whole garlic cloves, 5 fresh thyme, sage and oregano sprigs each, 1 tbsp black peppercorns, 2 each bay leaves

Sauce:

2 cups dry marsala, 1/2 cup minced shallots, 1/4 cup roasted garlic, 1 gal veal braising liquid, 1/2 cup chopped mixed fresh sage and thyme

Herbed Spaetzle:

8 eggs each, 9 fl oz milk, 3-1/2 cups all-purpose flour, 1/2 tsp ground nutmeg, salt and pepper as needed

12 cups *herbed spaetzle*, 1-1/2 cups sautéed diced carrot, celery and onion, for garnish fresh thyme sprigs

Directions

Clean and bone veal breast. Grind scraps; reserve for stuffing. Split rib and chine bones; reserve.

Sauté onion and garlic in oil in large skillet. Add herbs. Deglaze with brandy. Reduce; let cool.

Combine cooled onion mixture, ground veal, bread crumbs, egg, salt and pepper in large bowl, mixing lightly but thoroughly.

Sprinkle veal breast with salt and pepper. Spread stuffing on veal breast, leaving 3-inch strip along one long edge uncovered, to act as a flap. Roll veal breast lengthwise and tie at 2-inch intervals.

Combine celery and carrots in bottom of roasting pan; place veal breast on top. Arrange rib and chine bones around veal. Roast in 425°F oven 1 hour or until well browned.

Reduce oven setting to 325°F. Add chicken and veal stock, Marsala, garlic, herb sprigs, peppercorns, and bay leaves to roasting pan. Cover tightly with aluminum foil. Braise in oven 3 to 3-1/2 hours or until veal breast is fork-tender.

Remove veal breast and ribs from pan; reserve. Strain and degrease braising liquid; reserve.

Combine Marsala, shallots and garlic in large saucepan; reduce by half. Add braising liquid; reduce by half. Add herbs.

Yield: About 2 Quarts

Combine eggs and milk in large bowl. Sift flour and nutmeg together; add to egg mixture. Season with salt and pepper. Cook 1 cup batter at a time, passing through spaetzle maker or colander into simmering salted water. Simmer until spaetzle rises to the top. Remove with slotted spoon; drain well.

Yield: About 10 Cups

Cut veal breast crosswise into 12 portions. *Per portion:* Spoon 2/3 cup sauce into shallow bowl. Toss about 3/4 cup spaetzle with 2 tbsp sautéed vegetables; add to bowl. Place 1 portion veal breast upright on spaetzle. Prop 1 veal rib against veal breast. Garnish with thyme.

Braised Veal Breast *(continued)*

offers fantastic flavor with multiple presentations.

"When I'm selecting new items for our menu, I often select a veal dish because it's an affordable choice for our diners and for us. We regularly feature the veal breast partially because of its profit margin – we're able to incorporate underutilized cuts of the meat without compromising quality or flavor."

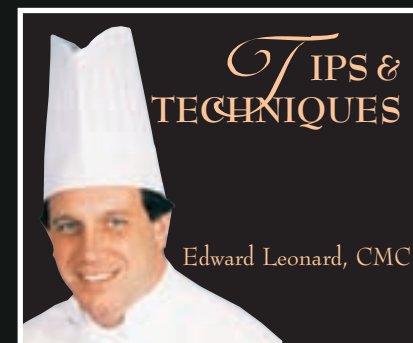
For the braised veal breast entrée, Lee was able to fully utilize the breast by braising and smoking the ribs and creating the roulade with the rest of the cut.

Chef Lee also favors veal sausage in his signature dishes, making his own sausage with veal top rounds. He also plans to create a menu item featuring the Chicago veal chop and veal bacon.

"I like adding wonderful, rich flavor to many different types of dishes, especially in the winter months," says Lee. "Risotto, Israeli couscous, barley and potatoes all lend themselves perfectly to incorporating veal bacon."

Part of PB&J Restaurants of Kansas City, Yia Yia's award-winning cuisine is not only popular in Denver. Other Yia Yia's EuroCafés are located in Overland Park, KS (original location), Chesterfield, MO (just outside of St. Louis), Wichita, KS and Germantown, TN (just outside of Memphis).

Contemporary Comfort Food Cooking



Edward Leonard, CMC

The culinary world – like all others – has trends and lingo that fall in and out of favor. Today, the term "contemporary comfort food cooking" is heard everywhere.

I have always tried to stay away from phrases, buzz words and, most of all, trends with food. However, certain trends warrant consideration. In fact, we as craftspeople may be on a trend and not even know it. For years I have taken great classical dishes and given a modern presentation. It seems I have been doing contemporary comfort food cooking all along.

In short, this means taking classic comfort food and infusing a modern presentation, a change of ingredients,

or a change in flavor profile. This month's feature dish, the Braised Veal Breast, is a great example of contemporary comfort food.

Veal's versatility lends itself to this new style of cuisine. And so, it is likely that veal will soon find a place in the casual dining market. It is quite exciting to think about how it could fit in.

We could start with altering the classic roast turkey breast dinner. A roast breast of veal with a Veal Demi-Glace, a chestnut stuffing, braised Savoy cabbage, roasted garlic mashed potatoes, and maple glazed carrots would do nicely.

"Veal's versatility lends itself to this new style of cuisine."

Another traditional favorite is the American hamburger. A new twist might be a spiced veal burger on a potato roll, with mushroom ketchup (made from a base of Demi-Glace) and tobacco onions.

One comfort food favorite of mine

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Glace de Veau & Demi-Glace de Veau Become Chefs' Staple In Kitchens Coast-to-Coast

Veal dishes are becoming increasingly popular as featured menu items at premier restaurants nationwide. We asked Executive Chef Tom Sausen of CulinArte', one of the top packer/processors of Veal Glace and Veal Demi-Glace products, to help provide an overview of each product and its versatility in kitchens today.

Glace de Veau (Veal Glace) is a reduced stock derived from fresh veal bone (roasted and browned), fresh mire poix (carrots, onions and celery), tomatoes, and herbs. The production of Veal Glace is a labor and time intensive process, requiring the roasting of bones, deglazing of the pans, simmering all ingredients for up to 10 hours, skimming, and then filtering to produce a true veal stock. This veal stock

then needs additional filtering and a reduction period taking up to an additional six hours to produce a classical Glace de Veau.

"An interesting fact about this product is that it would take approximately 10 pounds of veal bones to produce just one pound of Glace de Veau," said Sausen. "The product is so concentrated that as little as 1/4 ounce is all you need to use per serving to enjoy the intense flavor."

True Glace de Veau is thickened only by reductions, intensifying the natural gelatin content of the product. Glace should never have any starches, salt, added flavor or color extracts. Glace de Veau should be finished with either butter or a wine reduction with cream.

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City Views: Denver

Bucca Di Beppo
Italian (N&S)
1400 Market St.
Denver, CO 80202
303-595-3287

Chef: Chad Rusch
Veal Lemone – with white beans, escarole and lemon sauce.
Veal Marsala – with fresh mushrooms.
Veal Parmigiana

California Café
Californian
Park Meadows Center
Littleton, CO 80124
303-303-649-1111

www.calcafe.com
Chef: Greg Barnhill
Veal Chops – with fettuccini, gorgonzola, pine-nuts and red wine sauce.

Champps Americana
American
8325 Park Meadows Center Dr.
Littleton, CO 80124
303-799-1333

www.champps.com
Chef: André Halston
Ground Veal Burger – ground veal with veal bacon held together with sour cream & onion potato chips.

Del Frisco's
Steakhouse
8100 E. Orchard Rd.
Greenwood, CO 80111
303-796-0100

Chef: Zachary Dollack
Osso Buco – roasted veal shank
Veal Delmonico – boneless veal chop
Veal Porterhouse

