

City Views: Chicago (CONTINUED)

Jacky's Bistro
French/American
2545 Prarie
Evanston, IL
847/733-0899
Chef: Jack Pluton
www.jackysbistro.com
Pan-Seared Veal Tenderloin – served with
hedgheg mushrooms and celery root.

Le Passage
French
1 Oak Place
Chicago, IL
312/255-0022
Chef: Johnathon Foster
Roast Loin of Swiss Class Veal –
served with wild mushrooms and madeira.

Lexi's
Contemporary American
1330 West Madison
Chicago, IL
312/829-4600
Chef: Andrew Platt
Grilled Veal Chop Piallard – served
with grilled fennel and radicchio salad,
and herbed riso pasta.

Trotter's To Go
Contemporary American
1337 W. Fullerton
Chicago, IL
773/868-6510
Chef: Geoff Felselthal
www.trotterstogo.com
Bay Leaf & Aromatic Vegetable
Braised Veal Shanks.

Wolfgang Puck Grand Café
California Eclectic
1701 Maple Avenue
Evanston, IL
847/869-9653
Chef: Jorg Limper
Wienerschnitzel (a plate-sized thin
crispy veal cutlet) – served with
Austrian potato salad.

Veal Sausage Pizza (continued from front cover)

menu options," says Coletta.

In addition to serving the Veal Sausage Pizza, Coletta also prepares classic veal ravioli with crispy sage, accompanied by veal bacon, swiss chard and yellow bell pepper essence.

For a more traditional selection, Coletta offers a seared veal bone-in rib eye chop with caramelized baby fennel and caperberries.

"People are familiar with veal, so presenting a menu that includes a unique veal dish becomes a welcomed surprise for our patrons," Coletta adds.

Caliterra also offers diners an intriguing ambiance. Plush velvet couches and a dimly lit interior sets the mood for an upbeat, but cozy atmosphere. An open-air exhibition

kitchen allows diners to watch Chef Coletta as he orchestrates his crew through the meal preparation. A number of window-side tables provide a panoramic view of the tree-lined avenues below. Private parties are also able to dine in a sophisticated wine room that seats up to 20 people.

New veal products are quickly making their way onto more menus and reaching an increasing number of casual consumers. Chef Coletta says that in addition to cooking with veal sausage and veal bacon, he also enjoys creating dishes with veal shanks and chops to keep things interesting.

Veal Helps Cantare "Sing" to Customers (continued from pg. 3)

At Cantare, our Veal Carpaccio is well received by our customers. For this dish we take thinly sliced prime veal loin and pair it with sea salt from Italy, petite capers, white truffle oil, baby arugula and reggiano dolce. It's a simple recipe, but so flavorful! For a livelier fare, we offer Veal Marsala with porcini and pinarell mushrooms and match it with a side of truffle mashed potatoes and roasted root vegetables. On our special menu, we have an 8 oz. veal mignon. We marinate it with walnut mustard and cherry balsamic and then slowly grill it to perfection. It is then placed beside rapinin, creamy polenta, and tasty red

carrots, and then finished with oregano butter.

Veal absolutely sings at Cantare Ristorante. It is a perfect item to place on your menu and serve. Whether it is a classic recipe or something simple, creating dishes with veal is a flavorful way to please your customers.

*Chef Edward G. Leonard
Executive Chef/Owner, Cantare
Ristorante, Chicago, IL – 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

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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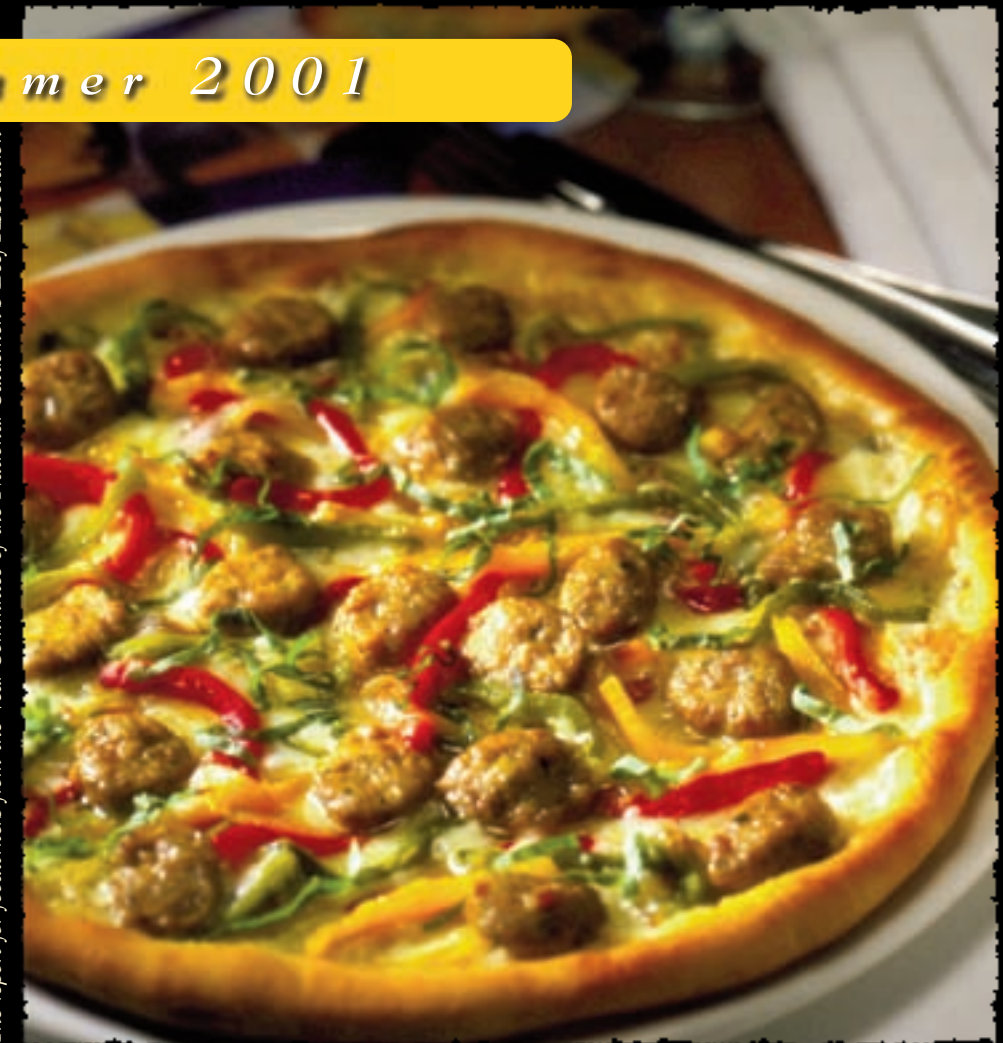
DISH

Veal



www.veal.org

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



Veal Sausage Pizza with Roasted Bell Peppers & Caramelized Onions at Chicago's Caliterra Restaurant

Caliterra restaurant, located in Chicago's Wyndham Hotel, takes a different approach to contemporary cuisine. Intending to introduce patrons to a new and exciting dining experience, Executive Chef John Coletta has created an innovative cooking style he calls "Cal-Ital" cuisine. It combines the tastes of two great wine regions of the world, Tuscany, Italy and Northern California's Napa Valley.

"We use influences from both regions to create dishes that complement the ingredients and wines grown in both parts of the world," says Chef Coletta.

This issue's feature dish, the Summer

Veal Sausage Pizza with Roasted Bell Peppers and Caramelized Onions, plays right into that philosophy. Coletta carefully prepares the veal sausage by soaking it in a flavorful marinade of garlic, rosemary, dry white wine and cognac. Then it is placed atop a seasoned crust with fresh roasted bell peppers and caramelized onions, and slowly baked inside a brick oven. This gives the veal sausage pizza a hearty, but light taste that's fresh and fun.

"I enjoy working with veal because it marries well with a number of ingredients. It's also a meat that can easily be adopted into many different

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Chef Profile: John Coletta,
Caliterra, Chicago, Illinois

After working several years for first-class resorts overseas, superstar Executive Chef John Coletta returns to the U.S., bringing his international experience to Chicago's Caliterra restaurant.

Born to Italian immigrants who owned a restaurant during his childhood, Coletta gained a passion for cooking at a very young age.

"Food and wine were just a part of life. Meals were the most important part of the day. It was a natural evolution for me to become a chef. I never actually considered doing anything else," recalls Coletta.

That dream developed into more than a decade of culinary excellence. During his tenure in Europe, Coletta worked alongside three-star master chefs in Paris and Monte Carlo. From there his training led him to prestigious posts at some of the most highly regarded resorts in the world: including Singapore's five-star Shangri-La Hotel and the Four Seasons and Waldorf-Astoria in New York City.

As a star on the rise in the culinary community, Coletta earned the prestigious Ivy Award for his work at Nikolai's Roof restaurant in the Atlanta Hilton Hotel and an individual gold medal at the 1984 Culinary Olympics.

Chef Coletta enjoys introducing new dishes to his patrons when they visit his restaurant. He feels that an important part of the dining experience is keeping the entrees different and exciting.

Veal Sausage Pizza with Roasted Bell Peppers & Caramelized Onions

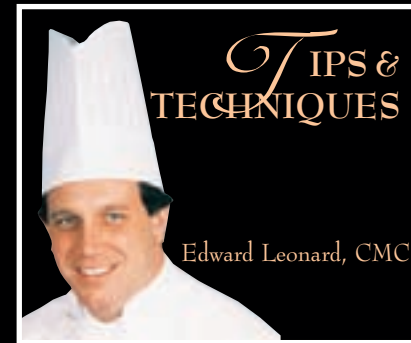
By Executive Chef John Coletta, Caliterra, Chicago, IL

| Ingredients | Weight | Measures | Directions | Yield: Three 12-inch Pizzas |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|--------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| Pizza Dough: Yeast | 1 oz fresh or 1/4 oz dry | | Dissolve yeast in warm water; let stand 10 minutes. Combine cold water, oil and salt in small bowl; mix well. Place flour in food processor or mixer. Add the water-oil-salt mixture; mix slowly. Add yeast mixture; mix until dough forms a ball. | |
| Warm water Cold water Extra virgin olive oil Salt All-purpose flour | | 1/4 cup 3/4 cup 2 Tbsp 1 tsp 3 cups | Remove dough; dust lightly with flour. Let rest 30 minutes. Divide dough into thirds; roll each piece into smooth ball. Place on flat pan; cover with damp towel. Refrigerate. | |
| *Summer Veal Sausage: Ground Veal (IMPS/NAMP 396) Pancetta, finely diced Shallots, finely minced Garlic, finely minced Chopped fresh rosemary Dry white wine Cognac Kosher salt Freshly ground white pepper | 1 lb 5 oz | 1 Tbsp 1 Tbsp 1 tsp 1/2 to 3/4 cup 1 to 2 Tbsp As needed As needed | Combine all ingredients, except salt and pepper, in bowl; cover and refrigerate overnight. Shape into 1-inch thick log; refrigerate. Cut into 1/2-inch slices. | |
| Toppings: Grated Fontina cheese Roasted bell peppers, cut into 1/4-inch strips Caramelized onions Fresh basil, cut in fine chiffonade | | 1 cup 1 cup 1 cup 1/4 cup | Prepare and assemble toppings. | |
| Pizzas: | | | Remove dough from refrigerator 1 hour before using. Preheat oven to 500°F for 1 hour. Per order: On lightly floured surface, stretch and shape 1 piece of dough into 12-inch circle. Place on floured wooden peel. Using 1/3 of each topping ingredient, sprinkle cheese to within 1/2-inch of edge, top with bell peppers and onions, dot with veal sausage and sprinkle with basil. Bake for 7 to 8 minutes or until sausage is cooked and cheese is bubbly. Cut into 8 pieces and serve at once. | |

Chef's Note: A very hot oven is essential to produce a crust that is crisp on the outside and chewy within. Our pizza at Caliterra always seems to come out best after the fire in the oven has been heating the bricks for 3 hours or more.

*For a more convenient version, purchase packaged veal sausage from your distributor.

Veal Helps Cantare "Sing" to Customers



In the days of my childhood, my mother and grandmother would make the traditional Sunday dinner. During the week it was supper, but there was nothing I looked more forward to than that magical mid-afternoon hour when we all sat down at the table to eat.

Part of what made Sunday dinner so special was the way it was prepared. While my grandmother was cooking the tomato gravy, braciola, sausage and other items, there was music. She insisted that music made the food taste better, so

while the gravy was simmering on the stove, so were the sounds of Mario Lanza, Frank Sinatra or an Italian opera. In short, the kitchen was a place of passion for food and music, and that created a special ambiance.

In Italian, Cantare means, "to sing" and that's just what we try to do with the food at our restaurant. We use only fresh and pure ingredients imported from Italy, hoping that our simple, yet elegant cooking methods will have our customers singing about their wonderful dining experience.

Cantare features many proteins on the menu, teamed with accoutrements that compliment the food. A key protein for us is veal. Veal is a simple, yet elegant meat that can produce many great dishes. From antipasti to the secondi piatte (main dishes), veal harmonizes well with many other items. Plus, the cost of veal is very comparable to other proteins. In many cases, it's even less expensive.

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Pairing Wines with Veal

Joseph Spellman, Master Sommelier, Paterno Imports

Summertime dishes seem to require a little more lightness of touch than other times of the year, and while we often include rich meat flavors with summer menus, we may want to lessen the intensity of the wine selection. That's why I love to recommend a good pinot noir for this Summer Veal Sausage Pizza with Roasted Bell Peppers and Caramelized Onions: a wine that can be enjoyed a bit cooler, and uses less bitter tannin components for structure. There are three I love to work with, all for very different reasons. First, there's the Sokol Blosser Willamette Valley Pinot Noir 1998 from Oregon: an elegant, crisp wine that carries the vegetable flavors well along with the veal sausage. It was a very good year for pinot, though production was low; it's a style well worth finding.

Second, think about Sonoma County, where several sub-regions are among America's best for this difficult grape variety. Alderbrook Pinot Noir 1999 is just now coming to the market, and it's a lovely,

delicate wine sourced from vineyards in the Russian River Valley. Its new label has a classy fresh look, too.

Finally, although not lastly, there is the Carneros District, long known for great pinot. I love the Cuvaison 1999, an estate grown wine with fabulous richness in a compact frame. These fine pinots from California are rich enough for many veal dishes, yet won't wear out your palate in the summer sun. Just remember to serve them cool!

One of the only 37 Americans to earn the prestigious Master Sommelier Diploma, Joseph Spellman currently serves as Master Sommelier for Paterno Imports, Lake Bluff, IL.



City Views: Chicago

The Avenue
European Seafood
Located in the Peninsula Hotel
108 E. Superior
Chicago, IL
312/573-6755
Chef: Gehred Doll
www.penninsula.com
Loin of Veal – served with crown of asparagus and morels, mousseline of watercress.

Becco D'Oro
Italian
160 E. Huron St.
Chicago, IL
312/787-1300
Chef: Gaetano DiBenedetto
Ravioli stuffed with Braised Veal – served with porcini-vegetable ragout and shaved parmesan cheese.

Cantare
Authentic Regional Italian
200 E. Chestnut
Chicago, IL 60611
312/266-4500
Executive Chef:
Edward G. Leonard, C.M.C., A.A.C.
Veal Chop – seasoned with a house made spice rub, braised seasonal greens and roasted potatoes.
Braised Veal Shank – tender shank of veal deboned and filled with prosciutto, sage, and served with roasted vegetables and polenta.
Veal Carpaccio – tender veal sliced thin with white truffle oil, wilted arugula, petite capers, aged balsamic vinegar, and parmigiano-reggiano dolce.

