

Le Cordon Bleu
Culinary Programs
in the U.S. (continued)

Le Cordon Bleu College of
Culinary Arts – Las Vegas
Las Vegas, Nevada
www.vegasculinary.com

Le Cordon Bleu of Miami
Miami, Florida
www.miamiculinary.com

Orlando Culinary Academy
Orlando, Florida
www.orlandoculinary.com

Pennsylvania Culinary
Institute
Pittsburgh, Pennsylvania
www.pci.edu

Scottsdale Culinary Institute
Scottsdale, Arizona
www.chefs.edu

Texas Culinary Academy
Austin, Texas
www.tca.edu

The Cooking and Hospitality
Institute of Chicago
Chicago, Illinois
www.chic.edu

Western Culinary Institute
Portland, Oregon
www.wci.edu



Chef Profile

Jon-Paul Hutchins
Corporate Executive Chef
Scottsdale Culinary Institute

Chef, educator, comedian, musician – Jon-Paul Hutchins has done it all. And after 26 years in fine restaurants across the globe, Executive Chef Hutchins now leads in the kitchen and the classroom at the Scottsdale Culinary Institute.

After receiving his degree from the Culinary Institute of America and working under some of Europe's best chefs and mentors, Hutchins returned to America to take the chef position at a small French Bistro. Soon, he was one of the youngest chefs (just 21!) ever reviewed by *The New York Times*. Not content to rest, Chef Jon-Paul set out to learn more – working in 1,500 seat restaurants, 30 seat bistros, clipper ships and yachts. Impressed by his unique style – no yelling, no screaming, focused on fun – an apprentice asked him to teach at the New York Restaurant School and Chef Jon-Paul found his passion.

While teaching, Hutchins studied improv comedy at the Manhattan Punch Line and Chicago City Limits. A classically trained violinist and drummer, he also found time to record with former members of Blondie and Iggy Pop and performed as a singer/songwriter/guitarist with his own bands.

For over a decade, Executive Chef Jon-Paul has taught thousands of students at the Scottsdale Culinary Institute – creating an environment where fun and learning go hand-in-hand. In 2001, Chef Jon-Paul and his wife Miss Leslie hit the airwaves in their nationally syndicated radio show “Hot Cuisine with Chef Jon-Paul and the Lovely Miss Leslie” – a mix of cooking and comedy heard in over thirty markets. He has also appeared on HGTV’s “Going Home” and as a featured chef on The Food Network’s “Sara’s Secrets” with Sara Moulton!

WWW.VEALSTORE.COM

The National Cattlemen's Beef Association on behalf of the Cattlemen's Beef Board offers an e-commerce website. Log onto www.vealstore.com and have veal delivered directly to your restaurant or home. Learn about the latest recipes hot chefs are preparing. Find great wine pairings for veal. Try new seasonings and companions for veal. Learn about veal's nutritional value and much, much more!

Veal Dish is a semi-annual publication from the National Cattlemen's Beef Association on behalf of the Cattlemen's Beef Board. For information on publishing exclusive Veal photography, recipes and articles featured in this issue, please contact Becky Earnest at becky@sccadv.com.



FUNDED BY AMERICA'S BEEF AND VEAL PRODUCERS
THROUGH THE CATTLEMEN'S BEEF BOARD

Fall 2005/Winter 2006

DISH
Veal

Report for foodwriters from the National Cattlemen's Beef Association on behalf of the Cattlemen's Beef Board



Veal Brings a Traditional Platform with Contemporary Flare to the Scottsdale Culinary Institute

“European technique with American Attitude” perfectly describes the Scottsdale Culinary Institute; one of thirteen certified Le Cordon Bleu programs in the U.S. Executive Chef Jon-Paul Hutchins embodies the Scottsdale ideal – bringing professionalism, fun and laughter to the kitchen. Chef Hutchins and his team of colleagues and students live and breathe their motto: Always Remain Commis. In other words, always maintain an apprentice mentality and always remain teachable. This openness to learning sets the Scottsdale Culinary Institute apart from other elite schools.

Because of its strong presence in European cuisine, veal plays a large role in the Scottsdale curriculum. “Because it’s widely used across Europe, veal lets

us hone our old-world cooking techniques. And veal is flexible enough that we can adapt these techniques and add a modern twist,” said Executive Chef Hutchins. A perfect example of this is the featured recipe, Braised Veal Short Ribs with Guava & Tabasco® Jalapeno Chili Sauce. “We braise this dish, which is a very traditional method, then add complementary Southwest flavors for ‘wow,’” said Chef Hutchins. Reinventing a classic cooking technique, like braising, then adding sweet and spicy flavors, makes the dish accessible. Customers understand the sweet taste of Guava and the spiciness of Tabasco® Jalapeno sauce; veal lets them appreciate a spectrum of flavors and delivers an unforgettable dining experience.

“We use Veal Short Ribs because the cut is cost-effective and doesn’t require a

continued on p. 2

Veal Brings a Traditional Platform *(continued)*

lot of training to prepare. The technique is simple: we sear the veal ribs off then braise them,” said Chef Hutchins. When asked his opinion on what should be taught in culinary schools regarding veal, he said, “A lot of schools shy away from veal because of the perceived cost and because it’s not widely available. However, in my opinion, veal tests the skill of a culinarian. Veal shines when expertly prepared. When handled correctly, a chef can get a range of sophisticated flavors from it.”

Chef Hutchins brings a new style of education to the Scottsdale Culinary Institute, a style that is highly regarded by his peers, his students and throughout the culinary arts industry. When asked about his next big adventure, the chef responded, “I am living my passion with teaching and I have many great opportunities to incorporate TV, radio and special events showcasing my love for food. So, I am living my dream.”

Braised Veal Short Ribs Au Gratin with Guava and Tabasco® Jalapeño Chile Sauce

Ingredients	Weights	Measures	Directions	Yield: 12 Portions
Bouquet Garni: Peppercorns Parsley sprigs Thyme sprigs Bay leaf Veal short ribs (IMPS/NAMP 323) Kosher salt Pepper Chopped onion Chopped carrot Chopped celery Olive oil Red wine Rich veal stock Tabasco® Chipotle Pepper Sauce Dried chilies, stemmed, seeded	12 lb	4 each 3 each 2 each 1 each as needed as needed 1 cup 1/2 cup 1/2 cup 1 Tbsp 1 cup 1 qt	Prepare bouquet garni; set aside. Season veal short ribs with salt and pepper. Mark short ribs on grill; set aside. Sauté onion, carrot and celery in oil in large roasting pan until brown. Deglaze pan with wine and reduce to au sec. Add bouquet garni, veal stock, chipotle pepper sauce and dried chilies; bring to a boil. Add short ribs, bone side up; cover tightly. Braise in 325°F oven 2 to 2-1/2 hours or until veal is fork-tender. Remove short ribs from pan; reserve braising liquid. Remove meat from bones, trimming off any excess fat. Keep warm; set aside.	
Sauce: Braising liquid Rich veal stock Packed brown sugar Guava concentrate Ground cumin Kosher salt Pepper	13-1/2 oz	1 qt as needed 2 cups 1-1/2 cups 1 tsp as needed as needed	To prepare sauce, strain 1 qt braising liquid into large saucepan, adding extra stock, if necessary; bring to a boil. Add brown sugar, guava concentrate and cumin. Reduce heat; simmer until sauce is reduced to 3 cups and has a nappé consistency. Season with salt and pepper. Keep warm; set aside. Yield: 3 cups	
Root Vegetable Gratin (recipe follows) Garnish: Fried potato curls		as needed	Per order: Plate 4 to 5 oz veal. Ladle 2 oz sauce over veal. Serve with 4 x 4-inch portion Root Vegetable Gratin. Garnish with fried potato curls.	

Root Vegetable Gratin

Heavy cream Eggs, beaten Cayenne pepper Butter, softened Rutabagas, thinly sliced Kosher salt Black pepper Turnips, thinly sliced Carrots, thinly sliced Parsnips, thinly sliced Shredded Gruyère cheese	2 oz 1-1/2 lb	6 cups 1 dozen 1 Tbsp 1/4 cup as needed as needed	Combine cream and eggs in large bowl, mixing well; add cayenne pepper. Coat bottom and sides of hotel pan with butter. Arrange rutabagas in bottom of pan; season with salt and black pepper. Top with 8 oz cream mixture. Repeat layers with remaining vegetables and cream mixture, seasoning each vegetable layer with salt and black pepper. Bake, covered, in 375°F oven 1 hour or until vegetables are just tender. Uncover; sprinkle cheese evenly over top. Continue baking, uncovered, until cheese is lightly browned. Cool slightly. Cut into 4 x 4-inch portions. Keep warm; set aside.
--	------------------	--	--

When using this recipe, please credit with: ©Cattlemen’s Beef Board or Courtesy Cattlemen’s Beef Board
Recipe adapted from Chef Jon-Paul Hutchins, Scottsdale Culinary Institute, Scottsdale, AZ

Pairing Wines with Veal

Don Clemens, Director of Wine Education, Paterno Wines International



This richly-flavored recipe is laden with the essence of veal stock, aromatic root vegetables and hearty guava concentrate. And for a little mystery,

there’s the smoky heat of chipotle pepper sauce. When served with Root Vegetable Gratin, you’ve got culinary aromatherapy!

This meal needs a rich red wine without too much tannin. Tannic wines don’t show well with the complex aromatic spice and chili heat combinations typical of Southwestern, South Asian, and Latin American dishes – so look to a classic Zinfandel from northern California’s Dry Creek Valley or a Shiraz from Australia’s Barossa Valley.

Two examples immediately come to mind: the Zinfandel OVOC (“Old Vine Old Clone”) from Dry Creek Valley, produced by Alderbrook Winery in

Sonoma County, and St. Hallett’s Faith Shiraz from the Barossa. Each is richly flavored, but with a different fruit profile.

Alderbrook OVOC Zinfandel has pronounced red fruit aromas and flavors, reminiscent of cranberry and red cherry. Alderbrook has produced award-winning Zinfandel for nearly two decades and is located at the edge of Healdsburg, at the confluence of two of Sonoma’s most famous winegrowing areas: the Dry Creek and Russian River Valleys.

The St. Hallett Faith Shiraz has more black cherry and plum. One of Barossa’s pioneer wineries, St. Hallett dates to the mid-18th Century and its winemaker, Stuart Blackwell, was recently named “Barossa Winemaker of the Year”.

Neither wine is very tannic, which allows the smoke/spice flavors of the sauce to emerge without interference. And both are hearty and complex enough to stand up to the richness of this extraordinary veal dish.

ASK THE EXPERTS

Question: What do culinary students need to know about veal? What should operators know?

David Burke – Executive Chef/Owner, davidburke & donatella
New York, NY

“When I was in school, I was not taught about veal’s amazing versatility. Everyone needs to know about how this remarkable protein can take on lots of different flavors and applications. Students should also be taught on how to use offal, the organ meats, in addition to the whole muscle cuts. As far as operators go, they should know that veal enhances creativity. It lends itself to all kinds of combinations – like surf and turf.”

Kevin Kleist – Director of Culinary Operations, Buca, Inc.

“Operators should think about price points and prep methods. Veal chops are high-end and elegant – better suited for ‘white tablecloth’ places than for casual concepts. But casual concepts can get great results with pieces from the leg such as the eye-of-the-round, cut into small medallions and pounded for scaloppini applications. And the shank is great for braising. Osso Buco is a classic veal dish that adds dimension to any menu.”

Le Cordon Bleu Culinary Programs in the U.S.

Atlantic Culinary Academy
Dover, New Hampshire
www.atlanticculinary.com

California Culinary Academy
San Francisco, California
www.baychef.com

California School of Culinary Arts
Pasadena, California
www.cscsa.edu

Le Cordon Bleu at Brown College
Minneapolis, Minnesota
www.twincitiesculinary.com

Le Cordon Bleu College of Culinary Arts – Atlanta
Tucker, Georgia
www.atlantaculinary.com

Le Cordon Bleu College of Culinary Arts – Minneapolis/St. Paul
Minneapolis, Minnesota
www.twincitiesculinary.com

