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RECIPE: Herb Roasted Loin of Veal, Layered Confit Potatoes with Braised Veal, Creamy Salsify, Pan Seared Sweet Bread and Parsnip Chips

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AWARDS: *Winner of the Le Québécois Grain-fed Veal 2008 Recipe Contest*

Serves 4

Ingredients:

32 oz Le Québécois Grain-fed Veal Loin
1 tbs Chopped Parsley
1 tbs Chopped Chive
0,5 tbs Chopped Thyme
2 tbs Fresh Butter
Salt and Pepper
Olive Oil

Preparation:

1. Cut the veal into 8oz portions
2. Chop all the herbs really fine
3. Pan fry the veal medallions in olive oil to your liking
4. Finish them with fresh butter remove from pan and roll it in the fresh chopped herbs
5. Layered Potatoes with Braised Veal