



ROSH CHODESH CLUB

36-HOUR SOUS VIDE VEAL SHOULDER W/ CELERIAC BUTTER & BRAISED RED CABBAGE

 Serves 2-4

INGREDIENTS

VEAL

Veal Shoulder
Plastic wrap
Plastic Bags
Sous-Vide/Immersion Circulator & accessories

APPLE BUTTER

6 Granny Smith apples (peeled and diced)
1/8 cup bourbon
1 tbsp apple cider vinegar
1/2 tsp vanilla
1/8 tsp salt
2 oz butter
1/4 cup water

BRAISED RED CABBAGE

1 red cabbage (shaved)
1 yellow onion (sliced)
2 cups Chenin Blanc
4 tbsp lemon juice
3 tbsp duck fat
2 bay leaves
Salt

CELERIAC BUTTER

1 large celeriac (peeled and sliced)
1 lb. butter
Salt
White Pepper

Recommended Pairing



HERZOG SPECIAL RESERVE
Chenin Blanc



Veal:

Cut the deboned veal shoulder into four even portions, shaping each piece into a uniform log. Wrap each log very tightly in several layers of plastic wrap, twisting and tying the ends to compress the meat and remove as much trapped air as possible. Place the wrapped portions into sous-vide bags and seal securely.

Cook the veal sous-vide at 135°F for 36 hours. Once cooked, immediately transfer the bags to an ice bath and chill completely. When ready to serve, remove the veal from the bags and plastic wrap, then slice into even medallions.

Apple Butter:

Preheat the oven to 350°F. Spread the peeled and diced Granny Smith apples onto a roasting pan and roast until very tender and deeply caramelized. Allow the edges to develop plenty of color; this will provide much of the finished apple butter's richness and depth.

Transfer the roasted apples to a blender with the bourbon, apple cider vinegar, vanilla, water, salt, and butter. Blend until completely smooth, glossy, and luxurious. Taste and adjust the seasoning if necessary, then transfer to a container and chill until ready to serve.

Braised Red Cabbage:

Melt the duck fat in a large, shallow pot over medium heat. Add the sliced onion and cook gently until soft and translucent without developing too much color.

Add the shaved red cabbage, season with salt, and sauté until the cabbage begins to soften. Pour in the Chenin Blanc and lemon juice, then add the bay leaves. Stir well, cover, and reduce the heat to medium-low. Braise gently until the cabbage is tender and the flavors have come together. Remove the bay leaves and adjust the seasoning before serving.

Celeriac Butter:

Steam the peeled and sliced celeriac until completely tender. Transfer the hot celeriac to a blender and add the butter. Season with salt and white pepper to taste, then blend until exceptionally smooth and creamy.

Keep warm for immediate service, or chill and gently reheat when ready to plate.

To Assemble:

Arrange a spoonful of warm celeriac butter on each plate and top with the veal medallions. Add the braised red cabbage and apple butter alongside, balancing the rich veal and celeriac with the sweet acidity of the apples and cabbage. Serve immediately.

