

BRAISED BULL'S CHEEKS WITH RED WINE AND BLACKCURRANT, MUSHROOMS FILLED WITH SNAILS, POLENTA CREAM WITH BROCCOLI



For 4 people

Preparation of the bull's cheeks

2 bull's cheeks (1 kg each)

30 ml olive oil

1 white onion

1 carrot

2 garlic cloves

800 ml red wine

100 ml blackcurrant liqueur

Salt and grounded pepper

Some starch (maizena)

Marinate the bull's cheeks for 12 hours in some red wine and blackcurrant liqueur, add the vegetables that are cut into small cubes. Drain and dry the cheeks on some absorbent paper, season and sear them with some olive oil. Add the vegetables and wet it with the marinade. Make it simmer and season it. Roast in the oven for 3 hours 30 to 4 hours at 150°. Leave the bull's cheeks to cool on a plate covered with clean film. Pass the braising liquid through a sieve, skim the grease off and reduce to 1/3, thicken with corn starch if necessary. Add the butter and adjust the seasoning.

Polenta cream with broccoli

140 g broccoli

125 g cornmeal

1/5 l clear broth

200 ml liquid cream

Salt

Boil the clear broth and add the cornmeal. Season it and cook for 50 minutes. Add the cream and mix.

Mushrooms filled with snails

12 mushrooms of medium size

12 snails

50 g snail butter

Salt and grounded pepper

Cut off the stems of the mushrooms and take out the center with a cookie cutter. Cook them in butter and season. Sauté the snails with the snail butter and stuff in the mushrooms.

Decoration

80 g blackcurrants

50 blackcurrant purée

Heat the blackcurrants in the coulis. Slice the bull's cheeks and heat them slowly in a pan with some sauce. Lay out the polenta and put the broccoli on top. Place 3 stuffed mushrooms, cover the bull's cheek in the sauce and put the blackcurrant berries on top. Lay out some pinches of sauce around the plate and put the rest in a sauce boat.

This recipe has been created by the Restaurant Lameloise, Chagny, France and is displayed and kindly shared by the Cassissium.