



VEAL SWEETBREADS

INTER SCALDES***

Ingredients:

4 lobes of sweetbread
2 large onions
4-5 bay leaves
12 stalks of dried bronze fennel
30 g bronze fennel seeds
1 kg large potatoes
100 ml milk
250 gr butter
400 g double-podded broad
beans
100 ml cream
10 gr savory
250 ml mustard gravy

Supplies:

Kamado
grill grid
drip pan

PREP TIME

*Court by Paul de Groote and Ruben van Helvert - Restaurant
Inter Scaldes****

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 140 °C. For this recipe, we work with direct heat, place the pro set and place the grid on the top level.

PREPARATION

Start making the stock by boiling the onions and bay leaves in a pan of water. Let this boil for 30 minutes.

Poach the sweetbreads in the broth, for about 20 minutes.

When the sweetbreads are ready, let them cool. Then peel the skin off the sweetbreads.

Peel the potatoes and cut them into slices, place the slices on the Kamado and brown them gently. Then mash the potatoes

baking mat
tweezers
hand blender or blender

Kamado set up:

Direct heat

with milk and butter to a creamy puree.

Let the Kamado cool down to a temperature of 85°C.

Prick the stems of the bronze fennel into the sweetbreads. Make a bed of the seeds of the fennel in the drip pan. To protect the drip pan, it is best to place a baking mat in the pan. Lay the sweetbreads on top and smoke for 40 minutes on the Kamado.

After 40 minutes, increase the temperature to 160°C and fry the sweetbreads nice and brown and crispy all around.

Gently fry the broad beans on a low heat with the cream, the sliced savory and season with a little salt.

In the meantime, prepare or warm the mustard gravy.

Serve the sweetbreads with the mashed potatoes, broad beans and gravy.