

RACK OF VEAL WITH COFFEE SAUCE - PENTECOST



Ingredients (For 4 people)

- 1 rack of veal of 1.2 kg
- 2 dl very strong black coffee
- 1 dl apricot liqueur
- 1 dl veal stock
- 3 tbsp liquid honey
- 12 fresh or frozen apricots
- Salt and pepper
- Olive oil

Preparation:

The day before if preparing lunch, or in the morning if preparing dinner, combine the coffee with the veal stock, liqueur and honey in a saucepan. Bring to a boil and leave to cool. Coat the meat with this marinade and chill in the refrigerator.

Three hours before serving, heat the oven to 80°C. Drain the meat and reserve the marinade. Salt the rack of veal and sear it on all sides in a lightly oiled frying pan.

Place the rack of veal in an oven dish. Baste with the marinade and cook for 2 hours and 45 minutes, basting regularly. Season with pepper to serve, along with the juice, apricots and the side dish of your choice.

