

## HOW TO MAKE

# Paupiettes de veau aux noixettes et patates douces, sauce au vin

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> <li>• 3 oz of hazelnuts</li> <li>• 5 oz of sheep's cheese (Manchego, Ossau Iraty)</li> <li>• 1 or 2 veal scaloppinis per serving depending on their size</li> <li>• Enough smoked ham to cover each scaloppini</li> <li>• 6 branches of rosemary</li> <li>• 2 lb sweet potatoes</li> <li>• 1 lb celery root</li> <li>• Salt and pepper</li> <li>• 2 TBS butter</li> <li>• Olive oil</li> <li>• 1.5 cups white wine</li> <li>• 1 cup heavy whipping cream</li> </ul>	1	Chop the hazelnuts. Slice the cheese with a potato peeler. Peel the sweet potatoes and the celery root and cube them. Boil some salted water.	<ul style="list-style-type: none"> <li>• 3 oz of hazelnuts</li> <li>• 5 oz of sheep's cheese (Manchego, Ossau Iraty)</li> <li>• 2 lb sweet potatoes</li> <li>• 1 lb celery root</li> </ul>	<p><i>«Make sure to remove the rosemary before eating the paupiettes...»</i></p>
	2	Cook the celery root and sweet potatoes in the water for about 20 minutes (until tender but not mushy). Drain them and set aside. Lay down the veal scaloppinis, pepper them, cover them with chopped hazelnuts, smoked ham and cheese, add a piece of rosemary and roll them in little bundles.	<ul style="list-style-type: none"> <li>• 1 or 2 veal scaloppinis per serving depending on their size</li> <li>• Enough smoked ham to cover each scaloppini</li> <li>• Salt and pepper</li> <li>• 6 branches of rosemary</li> </ul>	
	3	Mash the veggies with the cream and season with salt, pepper and a little olive oil. Melt butter and a little olive oil in a large pan and when hot cook the bundles in it on all sides. Set them aside on a plate and keep warm.	<ul style="list-style-type: none"> <li>• 1 cup heavy whipping cream</li> <li>• Olive oil</li> <li>• 2 TBS butter</li> </ul>	
	4	Add the wine to the pan to deglaze it. Add the cream and give it a boil. Serve the paupiettes sliced in two with some sauce and a side of puree with the remaining hazelnuts on top.	<ul style="list-style-type: none"> <li>• 1.5 cups white wine</li> </ul>	
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