



MIDSHIRES ROSE VEAL FILLET

with risotto, broad beans, and a parmesan crisp

Ashorne Hill is situated between the Malvern Hills and the Cotswolds. A charming Grade II listed country house hidden behind dense woodlands. Ashorne Hill's award-winning chefs provide exceptional catering from home made cakes to excellent fine dining. Head Chef Stuart Anderson shares this delicious veal recipe with Warwickshire Living readers.

- Add a ladle of the hot chicken stock and the Saffron and stir until the stock is absorbed. Continue to add the stock a ladleful at a time, stirring until all the stock is absorbed. This should take about 15-17 minutes. When cooked, the rice should be 'al dente' - tender but firm in the centre. If it is not tender, add more stock a little at a time.
- When the rice is cooked, remove from the heat and leave to rest for about one minute.
- Stir in two knobs of butter and the Parmesan. Season to taste.

Cooking the Veal

- Slice the fillet into 12 even slices leaving the cling film on.
- Remove the cling film, then season well with salt and pepper and seal.
- Sauté pancetta in hot pan until crisp, add sliced veal in hot pan, place on tray.
- Heat a small pan, add Masala and burn off alcohol to reduce by half.
- Add veal jus, simmer and take off heat.

Method (parmesan crisp)

- Spread Parmesan over tray 5mm thick. Cook at 150°C for 10 minutes allow to cool in fridge, then break into four pieces.

To finish

- When risotto is nearly ready place veal in oven for five minutes (165°C or Gas Mark 3).
- Place pancetta, cooked broad beans and artichokes across plate.
- Place veal on top.
- Place risotto in dish.
- Finish with Masala sauce.

Ashorne Hill, Leamington Spa, CV33 9QW. Telephone 01926 488000

Ingredients (Serves four)

For the Veal

- 500g Midshires Rosé Veal Fillet (Ask your butcher to trim the veal fillet and wrap tight in cling film, then leave it over night in the fridge).
- 250g Broad Beans (shelled)
- 1 Tin Artichoke Bottoms
- 100g Pancetta
- 200ml Veal Jus
- 150ml Masala Wine

For the Risotto

- 550g Butter (plus a little extra to serve)
- 1 Small Onion
- 160g Superfino Carnaroli Rice
- 200ml White Wine
- 750ml Chicken Stock, heated (preferably home-made)
- 2 Pinches Saffron
- 2 tbsp Grated Parmesan
- Freshly Ground Black Pepper

For the Parmesan Crisps Garnish

- 40g Parmesan

Making the Risotto

- First melt the butter in a heavy-based casserole dish over medium-low heat.
- Finely dice the onion then add to the butter and cook very slowly for 5-7 minutes until the onion is soft.
- Add the rice and stir for a few minutes until the rice is heated through and well coated with the butter.
- Stirring continuously, add the white wine and cook for a few minutes to allow the alcohol to evaporate.