



*Eldorado* COUNTRY CLUB

# COOKING DEMO

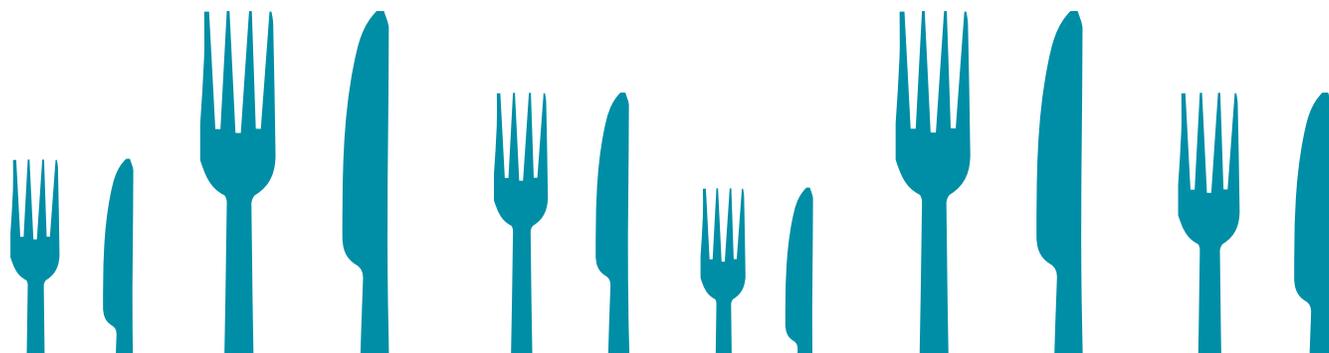
## WITH CHEF MARK RIGANO

Veal Emince

*Thursday, December 10 @ 4:00p.m. Pacific*



Register online or with Member Services: [reception@eldoradocc.org](mailto:reception@eldoradocc.org)





# COOKING DEMOS

## WITH CHEF MARK RIGANO

Thursday, December 10 @ 4:00 PM Pacific

### VEAL EMINCE

#### Ingredients:

White Mushrooms, sliced	1#
Vegetable Oil	4 Tbsp
Demi-Glace	1 ½ cup
Veal Tenderloin, 2-inch strips	1 ½ #
Kosher Salt	1 teaspoon
Black Pepper	1 teaspoon
All-Purpose Flour	¼ cup
Yellow Onion, minced	¼ cup
White Wine	¼ cup
Heavy Cream	½ cup
Parsley, chopped	1 Tbsp

#### Method:

1. Sauté the mushrooms in 1 tablespoon of oil until slightly brown, 3-5 minutes. set aside.
2. Heat the demi-glace per package directions (method may vary slightly depending on brand)
3. Season veal with salt and pepper, dredge in flour to evenly coat.
4. Heat a large sauté pan over high heat and add the remaining three tablespoons oil. Once the oil is hot, add the seasoned veal and sauté until cooked through, 3-5 minutes. Remove from pan and set aside.
5. Add onions and mushrooms to the pan and sauté briefly. Add the white wine, demiglace and cream; cook until the sauce is boiling. Return the veal to the sauce, let simmer for 30 seconds, then turn off the heat to avoid over cooking.
6. Garnish with chopped parsley.

