

## PAIRINGS

### STARTERS

- Pan-seared foie gras with red berry reduction and brioche
- Gizzard salad
- Duck confit ravioli with reduced rosé ratafia jus
- Pork and myrtle terrine

### FISH

- Grilled langoustines with beetroot coulis and pink peppercorns
- Grilled herring
- Semi-cooked salmon with cumin carrot mousseline
- Roasted cod loin with red wine jus and confit shallots

### MEAT

- Beef Bourguignon
- Venison fillet with lingonberries
- Toulouse sausage with blueberries and shallots
- Veal paupiettes with cranberries

### SIDE DISHES

- Sweet potato gnocchi with reduced red wine sauce
- Oven-roasted beets
- Warm bulgur with roasted vegetables and pomegranate
- Roasted carrots with thyme and honey

### CHEESE

- Fourme d'Ambert
- Maroilles

### DESSERTS

- Red berry crumble with toasted almonds
- Cherry, blackcurrant and violet pavlova
- Red wine-poached pear with mild spices
- Shortcrust tart with roasted plums and long pepper

## VEAL PAUPIETTES WITH CRANBERRIES AND APPLES

### RECIPE FOR 4 PEOPLE

#### INGREDIENTS

4 veal paupiettes  
 1 onion  
 2 firm apples (Reinette or Boskoop)  
 2 tbsp neutral oil  
 30 g butter  
 150 ml dry white wine  
 250 ml veal stock  
 60 g dried cranberries  
 1 sprig thyme  
 1 bay leaf  
 Fine salt  
 Black pepper

#### PREPARATION

- 1 Season the paupiettes with salt and pepper.
- 2 Heat the oil and butter in a Dutch oven over medium heat.
- 3 Brown the paupiettes on all sides, then remove and set aside.
- 4 Add the finely chopped onion to the pot and sweat gently without browning.
- 5 Deglaze with the white wine, scraping up the browned bits from the bottom.
- 6 Add the veal stock, thyme, bay leaf, and cranberries.
- 7 Return the paupiettes to the pot, partially cover, and bring to a gentle simmer.
- 8 Cook over low heat for 30 minutes.
- 9 Peel the apples, cut into wedges, then into large cubes and add them to the pot.
- 10 Continue cooking for 15 to 20 minutes, until the meat is tender and the apples are soft but still holding their shape.
- 11 Remove the paupiettes, reduce the sauce if necessary, and adjust seasoning.
- 12 Return the paupiettes to the sauce to coat them thoroughly.

#### SERVING SUGGESTIONS

Serve with mashed potatoes, creamy polenta, or steamed potatoes.

