



## Veal chops, tomato tarts, capers and Lutosa Gratin Dauphinois

### For 4 people:

- 4 veal chops,  $\pm$  250 g per person
- 8 large ripe tomatoes
- 1 soup spoon pesto
- 2 soup spoons drained, dried capers
- 2 cloves garlic, cut into fine slices
- 1 finely chopped red onion
- 12 pitted black olives
- a few leaves of fresh oregano
- 4 soup spoons olive oil
- sea salt
- freshly ground black pepper
- 30 cl veal stock or bouillon
- 1 roll flaky pastry
- $\pm$  800 g Lutosa Gratin Dauphinois

### Tomato tarts

Peel the 8 tomatoes (tip: using a knife, cut a cross on the bottom of each tomato and remove the green heart, plunge the tomatoes into boiling water for 10 to 15 seconds and then cool them under cold water. The skin will come off more easily). Cut them into four and remove the pips. Arrange them on a lightly oiled baking tray. Sprinkle with salt and pepper, then add the pesto and a little sugar. Put the baking tray into a preheated oven at 180°C for about an hour. Using a stainless-steel pastry cutter, cut out four small round shapes in the flaky pastry. Cook them on a baking sheet in a hot oven. Take the tomatoes out of the oven and let them cool. Garnish the pastry with tomatoes. Set aside or put in the fridge.

### Gratin and chops

Place the required amount of Lutosa Gratin Dauphinois in an ovenproof dish (in this case, into individual ramekins) and cook it in a preheated oven (200°C) for around 30 minutes. Meanwhile, arrange the oregano, capers, garlic, onion, olives and olive oil on a small baking tray (deep enough to hold the chops). Mix together. Add salt and pepper, cover with aluminium foil and cook in the oven for 15 minutes. Season the chops with salt and pepper. Heat a frying pan over very high heat and add a few drops of olive oil. Place the chops in the very hot pan and sear them for one minute each side. Put the chops on top of the capers and olives, top with the veal stock and continue cooking in the oven for 10 to 15 minutes until the meat is done. Put the tomato tarts in to warm 10 minutes before serving. Enjoy!

**Wine: Merlot**

