



Eckenheim Veal and Herb Roulade with Heddernheim Oven Potatoes, Bundles of Glazed Asparagus and Thinly Sliced Handkäs Cheese

Main Course, Serves 8

Veal and Herb Roulade:

2 kg./4 1/2 lbs. boned veal breast, cut into slices
 Salt and pepper to taste
 2 bunches chives, finely chopped
 2 bunches parsley, finely chopped
 2 bunches chervil, finely chopped
 2 bunches tarragon, finely chopped
 2 bunches basil, finely chopped
 2 bunches dill, finely chopped
 4 onions, finely chopped
 60 g./1/2 cup bread crumbs
 4 large eggs
 1/2 litre/2 cups water
 60 ml./1/4 cup vegetable oil
 400 g./3 1/2 sticks unsalted butter
 1/2 litre/2 cups veal or beef stock
 Finely chopped thyme to taste
 250 ml./1 cup heavy cream
 400 g./14 oz. cubed apples

Potatoes:

2 kg./4 1/2 lbs. medium potatoes
 Olive oil
 200 g./7 oz. raw ham, diced
 2 onions, finely chopped
 250 ml./1 cup heavy cream
 2 eggs, separated
 2 bunches chives, finely chopped
 Salt and pepper to taste
 100 g./7 tbsp. unsalted butter

Glazed Asparagus:

32 asparagus spears
 2 large carrots
 40 g./3 tbsp. unsalted butter
 100 ml./1/3 cup beef or veal stock
 15 g./1 tbsp. sugar
 Salt and pepper to taste

Cheese:

1 Handkäs cheese
 (regional sour-milk cheese)

For the Veal and Herb Roulade:

- Preheat the oven to 225 degrees C/425 degrees F.
- Rinse the meat and pat dry. Season with salt and pepper. Mix the chopped herbs and onions with the bread crumbs, eggs and water until smooth. Season with salt and pepper. Spread the mixture evenly on the inner sides of the meat slices, then carefully roll up the slices and tie them with string. Brush the veal rolls with oil.
- Melt 100 grams/7 tablespoons of the butter in a roasting pan and add the veal rolls. Cut the remaining butter into cubes and refrigerate until ready to use for the sauce. Roast the veal rolls for about 90 minutes. From time to time, add stock to keep the pan from drying out. When cooked, remove the veal rolls, set aside and keep warm.
- Pour the juices from the pan into a saucepan and spoon off excess fat. Simmer the juices with chopped thyme until reduced and thick. Whisk in the cream, and then whisk in the cold cubes of butter one at a time. Season to taste with salt and pepper. Garnish with apple cubes.

For the Potatoes:

- Preheat the oven to 250 degrees C/475 degrees F.
- Scrub the potatoes, pat dry and rub the skins with olive oil. Wrap the potatoes individually in aluminum foil and bake until tender, about 45 minutes.
- Place the ham in a medium saucepan and set over medium heat. Add the onions and cook, stirring continuously, until just tender. Stir in the cream. Remove from the heat.
- Beat the egg yolks in a medium bowl and slowly whisk hot cream into the yolks. Add the chives. Beat the egg whites until they form stiff peaks and then gently fold them into the cream mixture. Season with salt and pepper.
- When the potatoes are cooked, remove them from the oven, carefully cut them open, scoop out the flesh and pass through a sieve. Lower the oven temperature to 180 degrees C/350 degrees F. Put the potato flesh and the butter in a pan and heat, stirring constantly, until the butter is melted. Season with salt and pepper and remove from the heat. Gradually fold in the prepared cream and ham mixture, and spoon into the potato skins. Place the filled potato skins in the oven and bake for about 15 minutes.

For the Glazed Asparagus:

- Bring a pot of salted water to a boil. Peel the asparagus stalks right up to where the tips begin. Blanch the asparagus until just tender, then cool in ice water. Peel the carrots, cut length-wise into thin slices, blanch in salted water, and cool in ice water. Tie together bundles of four asparagus stalks and a slice of carrot. Heat a skillet and add the butter. When the butter melts, add the stock and sugar and the bundles. Simmer until the asparagus is heated through and glazed. Season with salt and pepper.

For the Cheese:

- Cut the Handkäs cheese into thin, lengthwise slices. Place the slices in a hot frying pan until they gradually begin to melt. Using a thin spatula, carefully turn them over, then take them out and let them cool on a piece of paper towel.

To Serve:

- Spoon some of the cream sauce onto each plate. Place slices of veal roll side by side in the middle of each plate with a slice of melted cheese between them. Place a portion of potato on one side and a bundle of asparagus on the other.



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InterContinental Frankfurt
 Wilhelm-Leuschner Strasse 43
 Frankfurt, 60329 Germany
 p. 49.69.26050
 f. 49.69.252467