

Veal medallions with tamarillo jus

2 cocktail Nicola potatoes

Olive oil

1 red witlof, leaves separated, chopped

1 veal fillet, cut into 3 pieces

Plain flour, for dusting

1 tamarillo, sliced

2 tbs red wine

¼ cup Campbell's beef stock

20g butter

1 Place potatoes in a microwave-safe bowl and microwave on High/100% for about 4-5 minutes or until almost tender. Drain well.

2 Heat a little oil in a frying pan, add potatoes and cook until golden. Add witlof and cook for a further minute. Remove to a plate and keep warm.

3 Heat a little oil in same pan, coat veal in flour, shake off excess and add to pan. Cook for 1 minute each side for medium or until cooked to your liking. Remove from heat and rest for 3 minutes.

4 Meanwhile, cook tamarillos in the same pan for 2-3 minutes or until soft. Deglaze pan with wine then add the stock. Simmer for 2 minutes then add butter, gently shaking pan until melted and smooth. Strain into a small bowl and discard solids.

5 Place the veal on top of potatoes and drizzle with tamarillo jus.