

SWEETBREADS WITH BLACK TRUMPETS AND CREAM

2 POUNDS OF VEAL SWEETBREADS (TWO LOBES)
WHITE VINEGAR
1 LEMON
3 SHALLOTS
1 CLOVE GARLIC
½ LB FRESH BLACK TRUMPET MUSHROOMS
1 SPRIG OF FRESH THYME
WHITE WINE
1 CUP OF VEAL OR RICH CHICKEN STOCK
CRÈME FRAICHE
FRESH CHIVES

IMMERSE THE SWEETBREADS IN A BOWL OF WATER. ADD 1 TBSP OF SALT AND 4 TBSPS OF WHITE VINEGAR. REFRIGERATE OVERNIGHT OR FOR SIX HOURS BEFORE PREPARING.

PLACE THE SWEETBREADS IN A SAUCEPAN WITH 1 TBSP OF SALT AND THE JUICE OF ONE LEMON. BRING TO A SIMMER AND POACH ON A LOW FLAME FOR 15-20 MINUTES OR UNTIL THE SWEETBREADS SPRING BACK LIGHTLY WHEN POKED WITH YOUR FINGER.

DRAIN AND PLUNGE IN A BOWL OF ICED WATER. WHEN THEY FEEL COOL TO THE TOUCH, REMOVE AND GENTLY PULL OFF AS MUCH OF THE WHITE MEMBRANE WHICH CLINGS TO OUTSIDE. YOU WILL PROBABLY HAVE TWO LOBES. TRY AND KEEP EACH IN ONE PIECE. WRAP THEM IN A KITCHEN TOWEL AND PRESS GENTLY TO DRY.

HEAT A SAUTE PAN OVER HIGH HEAT FOR ONE MINUTE. ADD A SPLASH OF VEGETABLE OIL AND 2 TBSPS OF BUTTER. THE BUTTER WILL FOAM. WHEN THE FOAM DISAPPEARS, ADD THE SWEETBREADS.

LOWER THE HEAT TO MEDIUM-HIGH AND BROWN ABOUT 4 MINUTES A SIDE. SALT AND PEPPER. RESERVE ON A WARM PLATE.

FILL THE SINK WITH LUKEWARM WATER AND SOAK THE MUSHROOMS FOR A FEW MINUTES. SQUEEZE THE STEMS AND TOSS IN THE WATER WITH YOUR HANDS TO REMOVE ANY GRIT. DRAIN IN A COLANDER. SQUEEZE OUT AS MUCH WATER AS YOU CAN.

PEEL AND MINCE THE SHALLOTS AND GARLIC. MELT 3 TBSPS BUTTER IN A CASSEROLE LARGE ENOUGH TO HOLD THE

SWEETBREADS. STIR THE SHALLOTS AND GARLIC ON A LOW FLAME UNTIL THEY ARE TRANSLUCENT.

ADD THE MUSHROOMS AND STIR WITH SHALLOTS FOR 5 MINUTES TO COOK OFF MOST OF THE WATER.

ADD THE THYME LEAVES AND ½ CUP OF WHITE WINE. REDUCE BY HALF. ADD THE STOCK AND REDUCE TO ⅓ CUP. ADD CUP OF CRÈME FRAICHE. STIR TILL IT HAS MELTED INTO THE SAUCE.

SLICE THE SWEETBREADS CROSSWISE INTO 1-INCH PIECES. ADD TO THE CASSEROLE AND HEAT TOGETHER WITH THE SAUCE. TASTE FOR SEASONING. GARNISH WITH CHOPPED CHIVES OR FRESH TARRAGON OR CHERVIL.

SERVE WITH STEAMED RICE OR A PASTA SUCH AS ORZO OR GRATTONI.

SERVES 4

JILL BERNHEIMER OF DOMAINE L.A. RECOMMENDS

I THINK THIS IS A WHITE BURGUNDY KIND OF DISH. I'D GO WITH THE 2010 DOMAINE LES HERTIERS DU COMTES-LAFON MACON VILLAGES. THIS IS THE ENTRY LEVEL BOTTLING FROM A VIGNERON WHO HAS BEEN CALLED A MASTER OF CHARDONNAY. IT HAS A GREAT COMBO OF ZIPPY ACIDITY AND LENGTHY RICHNESS. IT'S A CLASSIC WINE FOR A CLASSY DISH. NO CURVEBALLS HERE! \$23/BOTTLE