



Latil's Landing featured on the cover of Louisiana Cookin Magazine, December 2006.

Latil's Landing is also featured in an article about plantation Christmas celebrations. The photo on the cover is our Plume de Veau, here is the recipe.

Plume de Veau
Serves 4

For Veal

- 4 7ounce veal strip loin steaks
- 1tbs olive oil
- Salt and pepper to taste

Preheat oven to 400 degrees and season veal with salt and pepper. Heat oil in a medium size sauté pan over high heat and brown each side of the veal until golden brown. Then place veal on a baking sheet and cook in the oven for eight minutes or until an internal temperature of 130 degrees. Serve veal with tasso potato cake and blue cheese demi-glace.

Tasso Potato Cake

- 2 large peeled potatoes
- 1 cup diced tasso
- 1 egg beaten
- Salt and pepper to taste
- 2 tbsps olive oil

Using a box type cheese grater shred the potatoes into a mixing bowl. Combine the tasso, egg and salt and pepper to the potatoes. Heat olive in a medium sauté pan over high heat. Carefully add the potato mixtures to the sauté pan and press down on it with a flat spatula to form a flat circle shape potato cake in the pan. Brown for 3 minutes then gently flip the potato cake and brown this side for 3 minutes. Remove the potato cake from sauté pan to a cutting board and cut it to the desired shapes for serving using a knife.

For Blue Cheese Demi-Glace

- 1 cup demi-glace
- ¼ cup heavy whipping cream
- ¼ cup blue cheese crumbles

In a small saucepan heat demi-glace to a simmer. Wisk in the heavy cream and blue cheese until the cream is incorporated and the blue cheese is melted.