



Danish Crown
PROFESSIONAL

THE HIDDEN GOLD

Beef and veal cheeks back on the table



The story of Danish Crown dates back almost 140 years, starting with a group of enterprising farmers who shared a strong belief in community.

Today, we are one of the world's largest players in modern meat production. We have customers across the globe, both private and professional. We make exceptional demands at every stage of the process from farm to fork. We insist on serving great flavour with a contemporary social conscience.

This means we take pride in tasting and discovering. In developing and exploring. In refining and experimenting in our search for new ways of achieving the greatest dining experiences, while minimising our impact on nature.



CHEEK MEAT IS WORTH WAITING FOR - QUITE LITERALLY

If you work professionally in food production, you probably know most cuts of meat off by heart. But maybe you've forgotten about beef and veal cheeks? Hidden behind the gums in the cattle's cheek are the plump jaw muscles. They can be hard to come by and therefore don't get much attention. But hand on heart: that's a mistake!

A SELECTION OF ALL THE BEST SERVING SUGGESTIONS

Veal and beef cheeks make extremely delicious dishes. The flavour is rich and full-bodied, and if you can muster a little patience and cook them low and slow, you are rewarded with meat as tender as butter!

Thanks to its contents of fat and connective tissue, cheek meat has a unique structure that develops into the most delicious flavour when cooked. It lends itself to stews and long-simmering dishes, which is why we bring you a selection of the very best, inspired by Southern European cuisine.

Look forward to discovering or rediscovering cheek meat taking a star turn in a number of classic dishes!

Enjoy!





”BOEUF BOURGUIGNON”

Reinterpretation of a French classic

How do you get the most out of cheek meat? The obvious choice is to braise the cheeks in wine. It may be red or white, but as a rule of thumb, light wines – in both colour and body – suit veal cheeks best.

Choosing the vegetables to accompany the cheeks, you would do well to select classic ingredients such as carrot, celery, onion and garlic for braising. When the cheeks are tender, remove them from the cooking liquid together with the vegetables that have given all their flavour and goodness and reduce the liquid before whisking in butter.

Tip: Be careful not to reduce the cooking liquid too much! There is a lot of gelatine in the cheeks and it will set quite firmly, making it difficult to incorporate the butter.

AVOID WASTING MEAT!

Danish Crown's cheek meat comes from cattle raised in the Nordic Countries, where large milk productions provide abundant supplies of beef and veal, including cheek meat. We used to eat all edible parts of an animal, called nose-to-tail eating, but in recent decades, we have become creatures of habit and several flavoursome cuts have slipped off the menu. Let's put cheeks back on the table!





A NORDIC TWIST

Veal cheeks in apple juice

Veal cheeks need slightly shorter cooking time than beef cheeks. If you want to shorten the cooking time even further, you can trim off the outer tough sinew and cut the meat into small cubes. This way you'll get small nuggets of juicy meat and you can stretch the number of servings by topping up with vegetables.

Give the dish a Nordic twist and braise the cheeks in apple juice. It adds a lovely sweetness and depth to the sauce. Veal is less dominant in flavour than beef, so the fruitiness of the apple really comes into its own. A pleasant addition to the dish would be fennel and fennel seeds and possibly, in moderation, star anise.

Tip:

You could substitute the sweet apple juice for apple cider or white wine.



GASTRONOMIC FRONTRUNNER

Denmark has gained a reputation as a gastronomic frontrunner. With special focus on seasonal ingredients, simplicity and sustainability, Danish restaurants have won international acclaim. These days, Danish gastronomy symbolises the quality and innovation of ingredients and attracts food enthusiasts from all over the world.



Denmark has 31 Michelin restaurants, which have collectively received a total of 44 stars. This gives Denmark a top ranking among the countries with the most Michelin restaurants per capita!

A TASTE FOR SUCCESS

Gastronomic success makes huge demands on the breeding, slaughtering and production of meat. At Danish Crown, we have a long-standing tradition of careful and responsible food production, ensuring that we can deliver products that meet the highest standards required by chefs and consumers around the world. Beef and veal cheeks are no exception – they are premium ingredients for gastronomic creations!





HOLA CROQUETAS

The marriage of a Spanish delicacy and Danish veal

As a small snack or tapas serving, these croquetas are a magical mouthful.
They're also pretty easy to make:

1. Cook veal cheeks until tender with vegetables such as carrot, leek, onion and garlic and herbs, for example rosemary, bay leaf and thyme.

2. Pick the meat from the tender cheeks and stir with a little of the cooking liquid. Leave to cool completely.

3. Now shape the pulled, cooled meat into small balls, the size of golf balls.

4. Coat in flour, then egg and finally panko breadcrumbs before deep frying.

5. Serve on a bed of finely chopped ratatouille or top with freshly made aioli.

Tip: The cooking time may be shortened if you use a pressure cooker, which also results in a clearer soup.

The leftover soup (from step 1) makes a great base for sauces due to its high gelatine content.

The croquetas have the advantage that you can freeze them directly after breading. When you need a quick snack, you can deep-fry them straight from the freezer.





ITALY IS CALLING

Ragù di pappardelle

In a classic ragu, you'll really get the full benefit of the great flavour of cheek meat. For this recipe, the cheeks are browned whole and you then add the classic Italian soffritto – finely diced carrot, celery, onion together with crushed garlic – followed by red wine and a little tomato, after which you leave the dish to simmer, allowing the liquid to reduce.

When the cheeks are so tender that you can pull them apart with a wooden spoon, you can also easily remove the outer sinew. This can be difficult to cook out and it is by far the

easiest to remove it at the end. That way, no meat or flavour is wasted. The large amount of connective tissue in the meat gives you a ragu with a fuller flavour and mouthfeel. If you cook your ragu on a leaner and more expensive cut, you can easily end up with a dry and much less flavourful dish, not least on account of the long cooking time.

Expect the beef cheeks to braise for at least three to four hours. If you cook them in the oven, you can leave them overnight at a low temperature.

Please
note!

1.

You can use cheek meat in pretty much all long-simmering dishes. Just remember, cheeks need a little longer cooking time than most other cuts. However, your patience is rewarded with incredibly good, tender and flavourful meat!



2.

Most side dishes make great accompaniments to cheek meat recipes. Try pasta, mash of all kinds or polenta.



3.

Cheeks are great to add to a dish, if you're cooking with a slightly (too) lean cut and want to bring the flavour and gelatine levels up a bit.



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GET READY TO ORDER!



BEEF CHEEK MEAT

Article: 67253200
Weight: Approx. 20 kg (4 bags)
Packed in vacuum bag

❄️ Frozen



BEEF CHEEK MEAT

Article: 67253210
Weight: Approx. 6 kg (6 bags)
Packed in 1 kg bag

❄️ Frozen



VEAL CHEEK MEAT

Article: 67903211
Weight: Approx. 20 kg (4 bags)
Packed in vacuum bag

❄️ Frozen



VEAL CHEEK MEAT

Article: 67903201
Weight: Approx. 6 kg (6 bags)
Packed in 1 kg bag

❄️ Frozen

Get more inspiration and visit www.danishcrownprofessional.com