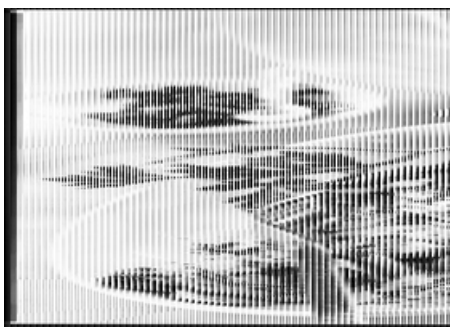




# VEAL FRICASSEE ZURICH STYLE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Acid, heat and alcohol stable



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easy

## INGREDIENTS FOR 4 PORTIONS

**500 g** QimiQ Cream Base

**600 g** Veal

**3 tbsp** Olive oil

**1** Onion(s), finely chopped

**250 g** Mushrooms, finely sliced [émincé PF]

**20 g** Butter

**50 ml** White wine

**300 ml** Clear vegetable stock

Salt and pepper

Flat-leaf parsley, finely chopped

## METHOD

1. Slice the veal into strips, fry in olive oil, remove from the pan and keep warm.
2. Fry the onion in butter until soft. Add the mushrooms and continue to fry.
3. Douse with white wine and stock, season to taste and cook until tender.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Add the veal and warm in the sauce. Serve sprinkled with chopped parsley.