



# GARLIC CREAMED VEAL

## QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>600 g</b>	Veal, chopped
<b>100 g</b>	Onion(s), brunoise
<b>50 g</b>	Garlic, finely sliced
<b>20 g</b>	Vegetable oil
<b>100 ml</b>	White wine
<b>400 ml</b>	Vegetable stock
	Caraway seed powder
	Salt and pepper
<b>500 g</b>	QimiQ Cream Base

## METHOD

1. Fry the meat in oil until the liquid has completely evaporated. Add the onion and garlic and fry for a further few minutes.
2. Douse with white wine and add the vegetable stock.
3. Season to taste and cook for a further few minutes.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Adjust the seasoning.