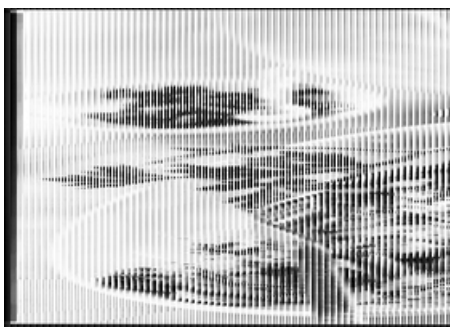




VEAL FRICASSEE ZURICH STYLE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 8 PORTIONS

1000 g QimiQ Cream Base

1200 g Veal

60 g Olive oil

2 Onion(s), finely chopped

500 g Mushrooms, finely sliced [émincé PF]

40 g Butter

100 ml White wine

600 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.