



# VEAL GOULASH WITH CREAM POLENTA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients
- No additional binding necessary
- Smooth and creamy consistency in seconds



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE GOULASH

- 400 g** Onion(s), finely chopped
- 100 ml** Sunflower oil
- 750 g** Shoulder of veal, diced
- Salt
- Pepper
- Cumin
- 30 g** Garlic clove(s), finely chopped
- 40 g** Smoked sweet paprika
- 750 g** QimiQ Cream Base
- 500 ml** Veal stock
- 250 ml** White wine
- 4** Red pepper(s), finely shredded

### FOR THE CREAM POLENTA

- 2 small** Onion(s), finely chopped
- 2 tbsp** Butter
- 1500 ml** Water
- 500 g** QimiQ Classic, chilled
- Salt
- Pepper
- Ground nutmeg
- 500 g** Polenta [maize semolina], fine

## METHOD

1. Fry the onion in oil until golden brown.
2. Add the veal, seasoning, garlic and paprika powder and mix well (careful, paprika turns very bitter if burnt).
3. Douse with water, cover and simmer for 45 minutes.
4. Stir in the QimiQ Sauce Base and red pepper and continue to cook until the required consistency has been achieved.
5. For the polenta, preheat the oven to 180°C (conventional oven).
6. Fry the onion in butter. Douse with water, add the QimiQ and season to taste.
7. Add the polenta, mix well and cover with a lid. Bake for approx. 20 minutes.