



VEAL WITH LEEK AND CARROT



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Problem-free reheating possible
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 4 PORTIONS

4	Veal shank(s), boned 150 g each
	Salt and pepper
2 tbsp	Sunflower oil
1	Onion(s), finely diced
60 ml	White wine
400 ml	Clear vegetable stock
300 g	Carrot(s), diced
400 g	QimiQ Cream Base
400 g	Leek, finely shredded
	Salt and pepper

METHOD

1. Season the meat and fry all round in vegetable oil.
2. Add the onion and flash fry. Douse with the white wine and vegetable stock, cover and allow to cook for approx. 1 hour.
3. Add the carrots and continue to cook for a further 10 minutes.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Add the leek, bring back to the boil and season to taste.