



GARLIC CREAMED VEAL

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|---------------|-----------------------|
| 600 g | Veal, chopped |
| 100 g | Onion(s), brunoise |
| 50 g | Garlic, finely sliced |
| 20 g | Vegetable oil |
| 100 ml | White wine |
| 400 ml | Vegetable stock |
| | Caraway seed powder |
| | Salt and pepper |
| 500 g | QimiQ Sauce 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.