



SLICED VEAL IN A CREAM SAUCE WITH CRANBERRIES AND POTATO FRITTERS FROM MICHA SCHÄRER



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE POTATO FRITTERS

500 g	Waxy potatoes
pinch(es)	Salt
	White pepper, freshly ground
4 tbsp	Sunflower oil
20 g	Butter

FOR THE VEAL

100 g	Mushrooms
2 tbsp	Sunflower oil
400 g	Veal
	Salt and pepper
50 g	Cranberries, dried
5 tbsp	White wine
200 g	Gravy
100 g	QimiQ Classic, chilled
1 tbsp	Parsley, minced

METHOD

1. For the fritters, peel the potatoes, grate and strain well. Season with salt and pepper and form into 12 fritters. Heat the oil and butter in a non-stick pan and use to fry the fritters until golden brown on both sides.
2. For the veal, prepare the mushrooms and slice thinly. Heat the oil in a non-stick pan. Season the veal with salt and white pepper and flash fry on both sides.
3. Add the mushrooms and cranberries and fry for a few minutes. Douse with the white wine, add the gravy, bring to a boil and season to taste.
4. Finish with the cold QimiQ Classic and chopped parsley.
5. Arrange on a plate with the potato fritters and serve.