



# 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



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>4</b>	Veal shank(s), boned 5 oz each
	Salt and pepper
<b>2 tbsp</b>	Sunflower oil
<b>1</b>	Onion(s), finely diced
<b>60 ml</b>	White wine
<b>400 ml</b>	Clear vegetable stock
<b>300 g</b>	Carrot(s), diced
<b>400 g</b>	QimiQ Sauce Base
<b>400 g</b>	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 a boil and season to taste.