

SWISS-F – E – Sliced veal Zurich Style

Ingredients for 4 persons:

500 gr Veal sirloin or rump, cut into finger thick stripes (1 cm thick, 5 cm long)
30 gr Unsalted butter and olive oil
Rocksalt, black peppermill, wheat flour, Cognac

For the sauce:

200 gr Finely sliced champignons de Paris
50 gr Finely sliced onions
200 gr Whole cream
100 gr Dry white wine
50 gr Veal/meat stock
fresh herbs like thyme, chives or marjolaine
Rocksalt, black peppermill

Preparation:

Season and powder the stripes of veal sirloin, pan fry them very hot and short, and deglace with the Cognac.

Sear the sliced onions and champignons until they are glassy.

Deglace with white wine, add cream and simmer until the sauce starts to thicken.

Add stock, season with herbs and salt/pepper.

Add the meat to the sauce and remove from fire . do not boil the meat!!!

Serve with homemade fettucine or potato mash or Rösti potatoes.