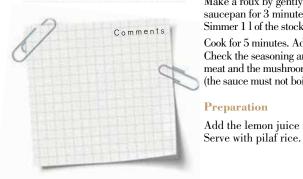
Ingredients (serve 6):

- Total 900g/31.74oz veal meat :
- 300g/10.58oz middle-cut breast
- 300g/10.58oz brisket
- 300g/10.58oz boned shoulder
- 100g/3.52oz carrots
- . 150g/5.29oz onions
- 150g/5.29oz leeks
- . 1 bouquet garni
- 80g/2.51oz butter
- 60a/2.11oz flour
- 150g/5.29oz button mushrooms
- 5g/0.17oz fresh tarragon
- 2 egg yolks
- 1 dl cream
- Juice of ½ lemon
- 2 cloves
- Salt and pepper



Blanquette of veal with tarragon

Preparation time: 10 minutes Cooking time: 1 h 40

Preparation

Bring 3 litres water to the boil. Plunge the meat into the boiling water and cook for 5 minutes after the water comes to the boil again. Drain and cool the meat with cold water.

BARTON_ÅGUESTIER

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Bring another 3 litres water to the boil in a saucepan. Then add the onion spiked with the cloves, the carrots and leeks chopped into large pieces. Add the bouquet garni and lastly the meat. Allow to simmer 1 hour 30 minutes, skimming the top regularly. Remove the meat from the stock.

Rinse and chop the mushrooms. Place them in a pan with the remaining butter, salt and white pepper. Cook for 2 minutes.

Sauce:

Preparation

Add the lemon juice and tarragon.

Make a roux by gently cooking 60g/2.11oz butter and 60g/2.11oz flour in a small saucepan for 3 minutes.

Simmer 11 of the stock in a pan and add the roux to thicken.

Cook for 5 minutes. Add the cream and simmer for a further 3 minutes. Check the seasoning and then thicken with the egg yolks. Add the meat and the mushrooms mixing delicately and warming slowly (the sauce must not boil now).

My cheese selection BANON ALPES - HAUTE PROVENCE GOAT

BG



«My favorite wine: Pouilly-Fuissé, rich and floral»

TASTING NOTES White flowers aromas on the nose with flinty notes. Harmonious on the palate with a floral finish.