Main dishes / Switzerland

Zürcher Geschnetzeltes

Veal strips in a creamy mushroom sauce with white wine, served with rösti.

Time 50 min **Servings** 4

What you'll need.

- ☐ 700 g Veal — in strips
- ☐ 3 piece Shallots
- ☐ 250 ml Cream
- ☐ 60 g Butter
- ☐ 1 piece Lemon
- ☐ 800 g Potatoes for rösti
- ☐ 300 g Mushrooms
- ☐ 150 ml Dry white wine
- ☐ 150 ml Veal stock
- ☐ 1 tbsp Flour
- ☐ 30 g Parsley
- ☐ Salt and pepper — to taste

Let's make it.

01 Cut the veal into fine strips across the grain and pat them dry.

02 Heat a pan with butter and sear the meat in batches for thirty seconds, moving it onto a plate.

03 Fry the shallot and mushrooms in the same pan until their water has gone.

04 Stir in the flour, cook it a minute and add the wine, reducing it by half.

05 Add the stock and cream and reduce the sauce to a coating consistency, about eight minutes.

06 Return the meat with its collected juices, warm it a minute without boiling, and add lemon.

07 Scatter with parsley and serve with rösti set alongside rather than under the meat.

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