Zurich-style sliced veal with butter rösti

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	45 Mins
Portions	4

A dish with a long tradition: tender strips of veal in a velvety mushroom cream sauce, served with golden butter rösti. A classic from Zurich, simple and irresistible.

Butter rösti

600 g waxy potatoes

water

a little ground nutmeg

¾ tsp salt

a little pepper

a little clarified butter

50 g butter, in flakes

Zürich-style sliced veal

a little clarified butter

200 g king oyster mushrooms, halved, in slices

½ tsp salt

a little pepper

500 g veal fillet, in finger-width strips

½ tsp salt

2 shallots, finely chopped

1 pinch of sugar

1 pinch of salt

50 ml white wine

300 ml cream

1 - 2 tbsp veal jus

a little salt

a little pepper

a little clarified butter

1 spring onion, diagonally in fine rings

Butter rösti

Place the potatoes in a pan, cover with water and bring to the boil over high heat (level 9). Reduce to low to medium heat (level 3-4) and simmer for approximately 15 minutes, until they are about two-thirds cooked and still firm in the centre. Drain and leave to cool. Peel the potatoes, coarsely grate them using a rösti or large hole grater, and season with nutmeg, salt, and pepper. Melt a little clarified butter in the non-stick frying pan or rösti pan over medium heat (level 6-7). Add the potatoes, shape into a round rösti, and cook for approximately 10 minutes until golden brown. Carefully turn the rösti, press in the edges slightly to keep a round shape. Cook for a further 10 minutes, gradually adding small knobs of butter around the edge, allowing them to melt.

Zürich-style sliced veal

Heat clarified butter in a frying pan over high heat (level 7-8). Sauté the mushrooms until golden brown, stirring occasionally, then season with salt and pepper. Remove and set aside. Season the veal strips with salt. Heat a little clarified butter in the same frying pan over high heat (level 8). Quickly sear the meat in batches on all sided so it browns on the outside but remains pink inside. Remove and set aside. Reduce the heat to medium (level 6), add the shallot and sauté until translucent, seasoning with sugar and salt. Pour in the white wine and reduce by half. Add the cream and simmer over low to medium heat (level 4-5) until slightly reduced. Add the veal jus and reduce a little further. Return the meat and mushrooms to the pan, heat through and season with salt and pepper. Serve the rösti and sliced veal on plates, sprinkle with a little spring onion.

Tips

Use veal rump instead of veal fillet. Use button mushrooms or mixed mushrooms instead of king oyster mushrooms.

Accessories

Pan with lid (20 cm ø)

Non-stick frying pan (28 cm ø)

Frying pan (28 cm ø)

Additional information

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