



Veal chop

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

tender chop with morel sauce

Veal chop

800 g veal chop rack
Clarified butter for searing
Some salt
Some pepper

Morel sauce

100 g morels, or 30 g dried morels, soaked and drained
1 shallot, chopped
1 clove of garlic, crushed
Clarified butter for sweating
50 ml cognac
400 ml veal stock
250 ml full cream
1½ tbsp cornflour
Some salt
Some pepper
Some lemon juice

Serving

Some fleur de sel





Additional information

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