# Veal chop

Recipe by V-ZUG Ltd.



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| 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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