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Slices of veal with green asparagus in a chervil-lime sauce

Ingredients for 4 persons

500 g slices of veal
salt, pepper, sweet paprika
400 g green asparagus
1 small spring onion
½ lime
1 bunch of chervil
frying butter
1 ½ dl dry Sherry
1 dl chicken broth
2 dl cream
1 pinch of sugar

Preparation

Cut the asparagus into peaces of 4 cm, if too thick, slice them into half.

Chop the spring onion together with its green finely. Press lime juice. Coarsen the chervil.

Season the slices of veal with salt, pepper and sweet paprika. Roast it. Keep it warm at 80 degrees in the oven in a preheated meat platter.

Steam the spring onion shortly in the meat juice. Add the asparagus, season with salt and pepper and let it simmer for 3 – 4 minutes, until crispy. Take the vegetables out and put beside.

Deglaze the meat juice with Sherry, chicken broth and lime juice. Let it all thicken to 1 dl by boiling on intensive heat. Add the cream and keep on boiling until the gravy starts to thicken lightly. Season with salt and pepper aswell as with a pinch of sugar (if gravy shows too much acidity).

Shortly before seving, add the asparagus and chervil into the lightly simmering gravy and heat it up again. At the very end intermix the meat and serve immediately.

Enjoy ☺!

(Recipe: Marlise Bratschi)