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Roasted veal shoulder

Ingredients for 4 persons

1,2 kg veal shoulder tip or oder thicker shoulder from the Buure Metzger
3 calf's trotters
300 g carrots cut into small dices (brunoise)
200 g parsnips cut into small dices (brunoise)
1 oignon topped with cloves and laurel
Approx. 2 dl white wine or clear soup
2 dl veal stock from the Buure Metzger
1 garlic clove
some juniper berries
salt, pepper

Preparation

Season the meat all around. Roast the calf's trotter in the preheated frying pan well. Add carrots, parsnips, oignons and garlic clove and juniper berries, continue to simmer. Deglaze with clear soup, white wine and veal stock. Let it simmer in the roasting pan in the oven (160 Grad) or on the stove(at low temperature) for approx. 2 – 2.5 hours.

Slice the meat and season to taste the sauce.
Enjoy ☺!

(Recipe: Marlise Bratschi)