

STUFFED VEAL BREAST

12 SERVINGS



Ingredients:

4.5 lbs veal breast, no bones

1 Bay leaf

2 lbs ground beef

Salt and coarse pepper

8 oz mushrooms, finely diced

1 med onion, finely diced

Butter

Diced cooked ham

½ stale white bread

Flour

Parsley, finely chopped

½ cup Crème Fraîche

1 quart beef broth

Preparation:

Rub the trimmed meat with salt and pepper inside and out.

Add salt and pepper to the ground beef and mix well.

Soak the coarsely diced white bread in some of the beef broth.

Cook the onions and mushrooms in some butter in a skillet until onions are translucent. Add the parsley, the diced ham and the squeezed bread. (Keep the broth for the gravy).

Mix well and let the mixture cool a bit.

Stuff the veal breast with the mixture, roll it up and secure with butcher's twine.

Roast the meat on all sides in a stick of butter in a large skillet.

Add the beef broth and the broth from the squeezed bread + the Bay leaf to the skillet and bake the meat in the oven for about 2 hours. Check every now and then to prevent burning. Cover with aluminum foil if necessary.

When the meat is done, remove it, cover it and let rest for 10 minutes.

In the meantime, make a flour slurry with beef broth and add to the simmering gravy then add the Crème Fraîche and some pepper and salt to taste.

Serve the sliced meat with the Semmelknödel and the Cabbage Stew.

Spoon the gravy on both the meat and the dumplings.