

Veal marengo

CUISIMAGES

Réf :
3101

Type :
Veal

Preparation :
20 min
Rest:

Cooking :
1h30



Origin :



For 6 persons

- 800 grams veal
- 4 tablespoons of olive oil
- 4 shallots (peeled and chopped)
- 1 clove of garlic (chopped)
- 1 tablespoon of flour
- 2 glasses of white wine
- 1 can of tomato puree
- 350 grams of mushrooms
- Salt and pepper



In a stewpan, brown meat 5 min in boiling oil, taking care to turn it over regularly so that meat is well browned on each side.

During this time, peel shallots and the clove of garlic and chop it. Add to the meat.

Sprinkle the flour over the meat, mix, and cook for 2 minutes.

Add the wine and 1 glass of water, in order to cover the meat.

Add the tomato puree, salt, pepper, and mix together. Simmer for 1 hour.

Add mushrooms and simmer for 30 minutes.



Suggestion
Variante
Wine

Served with white rice or potatoes.

Bordeaux Haut Medoc