

Veal with Brugge Aperero Red Herbs sauce



Ingredienten:

- 200g Brugge Aperero Rode kruiden in cubes
- 1500 g veal neck
- 100 g unsalted Brugge Butter
- 3 onions
- 3 shallots
- 1dl white wine
- 4 bay leaves
- 2.5 dl blonde ale
- 1 sprig of thyme
- 40 g mustard
- 1/2 l meat stock
- 5 spring onions
- 1 bunch of parsley
- 30g sun-dried tomatoes
- 10 hard-boiled quail eggs
- Salt and pepper
- 1 tin tomato paste
- 1 red chilli pepper

For the roux

- 50 g unsalted Brugge Butter
- 50 g flour

Preparation:

- Cut the veal in cubes of about 3 x 3 cm and fry quickly in the Brugge Butter.
- Remove the meat from the pan and fry the roughly chopped onion, shallots and chilli pepper in the same pan.
- Once the onions are translucent, add the white wine, the ale, the bay leaves, thyme, mustard, veal and meat stock. Leave to simmer gently for 75 minutes until the meat is cooked.

- Skim off foam and pour through a sieve.
- Make a roux with 50 g butter, 50 g flour and the sieved meat juice. Stir everything to form a lovely smooth sauce.
- Add the Brugge Apero Rode Kruiden cubes, the tomato puree, the sun-dried tomatoes, salt and pepper to the sauce. Mix everything well.
- Add the meat to the sauce and finish with the hard-boiled quail eggs, spring onions and some parsley.
- Serve hot with a few pieces of bread or potatoes.

6 personen
120 min
Main dish
2

Source URL: <https://www.bruggecheese.com/recipes/veal-brugge-apero-red-herbs-sauce>