



Gschnätzlets Zürcher Art

Shredded Veal in Creamy Sauce

Ingredients for 4 servings:

- 300 g (0.66 pounds) fresh mushrooms, sliced
- spices
- 600 g (1.3 pounds) veal, cut in small pieces
- 2 tablespoons butter or margarine
- 1 onion, cut in very small pieces
- 1 dl (3.4 fl. ounces) white wine
- 1 to 2 dl (3.4 to 6.8 fl. ounces) chicken stock
- 1.5 to 2 dl (5 to 6.8 fl. ounces) cream
- gravy-powder
- paprika
- salt
- grind pepper
- 1 table spoon of chopped parsley

Instructions:

1. Cook the mushrooms together with the lemon juice in a small, covered pot. Heat up slowly, cook for 2 minutes.
2. Pour the liquid into a cup. Add some spices to the mushrooms, keep them warm.
3. Melt the margarine in a frying-pan
4. Add the onions, stew. Increase the heat, add the meat, add some water and roast gently. Turn the meat occasionally to make sure it gets roasted evenly.
5. Remove the meat.
6. Add the white wine, let cook until the liquid thickens.
7. Add the liquid from 2. plus some gravy-powder, cook until the sauce binds.
8. Add the cream and increase the heat slightly.
9. Add paprika and some spices.
10. Pour salt, pepper and ½ teaspoon paprika on the meat. Put meat into the sauce, increase the heat, but do not cook.
11. Add the mushrooms.
12. Garnish with parsley

This delicious dish is quick to make. Veal loin is traditionally used but chicken breast or pork loin can be substituted. It is traditionally served with Rösti and accompanied with a white Swiss wine or a Pinot Grigio. Lina's take on this dish also mixes 2 or 3 types of different mushrooms to add the deep forestry scent you get when you pick fresh mushrooms.

This popular dish first appeared in cookbooks in 1947, but nowadays it is considered one of the classics dishes with from the Zurich region.

The above recipe has been adapted from the Betty Bossi cookbook.