

Group: Guilherme, Litiko, Elly, Lucca

Cut meat, Zurich style (Zürcher Geschnetzeltes)

Ingredients for four people:

- 1 lb veal
- ½ lb fresh mushrooms
- 1 medium sized onion
- 2 oz butter
- 5 fl oz white wine
- 7 fl oz cream
- ½ tsp lemon juice
- 1 tsp chopped parsley
- salt and pepper

Method:

1. Cut veal into thin strips.
2. Clean mushrooms and slice thinly. Chop onion.
3. Heat a skillet, melt butter and lightly brown the strips of veal. Remove meat from pan and leave in a warm place.
4. Fry the mushrooms in the pan for a few minutes with the lemon juice, turning them as necessary. Add the chopped onion, allow it to brown.
5. Deglaze with the wine, and reduce the heat. Cover and braise gently for five minutes.
6. While the mushrooms are cooking, beat the cream so that it thickens slightly
7. Return the meat to the pan, raise the heat, but do not allow to boil. Stir in the cream, taking care not to let it separate. Add the parsley. Season with salt and pepper to taste. Leave covered for another 2-3 minutes to allow the flavors to mingle. Serve immediately