

## Star chef recipes

### Roast veal with Gorgonzola sauce



#### **Ingredients:**

for 4

1 kg saddle of veal,  
boneless  
Freshly ground salt and  
pepper  
3 tablespoons of flaked

250 g cream  
50 g Gorgonzola  
1 tablespoon of oil

#### **Cooking instructions**

Thoroughly rub salt and pepper into the veal.

Pour the oil into a flame-proof pan, gently heat and place the veal in the pan. Add the butter flakes, place in the oven at 175 ° C lower and upper heat (shelf level 2) without prior searing for 80 to 90 minutes until golden brown.

In the meantime, boil off the juices in the frying pan with a little water. Add the cream. Cut the Gorgonzola into small pieces, add and let the sauce boil briefly. Stir well.

Cut the veal into 8 slices and place them on pre-heated plates. Garnish with Gorgonzola sauce and serve.

Green tagliatelle go well with this dish.

#### **Recommended wine**

A strong white wine, e.g. Alsace Muscat. Ideally, serve the same wine you use for cooking as your table wine.

# **BOSCH**