

Fancy some beef?



Hodgepodge of Geschnetzeltes (veal strips) and liver from Natura-Veal

Some love it, while others don't care for the strong taste, meaning the liver. In this hodgepodge, the calf's liver is for once mixed with Geschnetzeltes of Natura-Veal and served with a whisky, cream and oregano sauce.



(Photo: Nadine Strub)

Ingredients for 4 persons

- 200g Natura-Veal liver
- 200g Natura-Veal Geschnetzeltes
- 200g Natura-Veal kidneys*
- 100g Mushrooms
- 1 tbsp chopped shallot
- 2 tbsp butter
- 1/3 cup of meat stock
- 3 tbsp whisky
- 4 tbsp cream
- Salt
- Pepper
- Oregano
- Paprika
- (Maizena (cornstarch))
- Possibly 1 tsp chopped parsley to garnish

Preparation

Finely cut the liver and kidneys* into thin slivers and quarter the mushrooms.

Heat the butter. Sauté the meat, liver and kidneys* rapidly while stirring. As soon as it starts to colour slightly, remove from the pan, season with pepper, salt and oregano and keep warm.

Brown the shallots and mushrooms in the stock for 2-3 minutes. Mix the Maizena in the stock, add in and bring to the boil. Season the sauce with salt, pepper and paprika. Add the whisky and cream. Thicken slightly over low heat. Add the meat and heat up again.

You can also serve with rice and garnish with some parsley.

*Instead of kidneys, you can also use 100g cubes of lean bacon and an additional 100g of Natura-Veal Geschnetzeltes.

Recipe source: «Kreativ Kochen» (Creative Cooking) by Marianne Kaltenbach / Annabelle-Spezialitäten-Rezept