

Veal Blanquette

COOKED IN A 26CM ROUND FRENCH OVEN IN PEPPERMINT



MADE IN FRANCE 

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INGREDIENTS:

butter
veal shoulder or
shank,
plain flour
white wine
strong chicken stock
celery stalk
salt and freshly
ground black pepper
carrots
button mushroom
crème fraîche
egg yolk
parsley



METHOD:

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