



ZÜRCHER GESCHNIETZELTES

History of Zürcher Geschnietzeltes

As the name indicates, this famous Swiss dish comes from the Zurich region. Although sliced veal tenderloin is used in many other dishes worldwide, the creamy white wine sauce with mushrooms makes this Swiss plate special.

Ingredients (Serves 10 People)

Émincé

- 2 kg Veal tenderloin, sliced
- 100 gram Flour
- 75 gram lit Sun flower oil
- 10 gram Salt to taste
- 10gram Pepper to taste



Sauce

- 100 gram Butter
- 100 gram Onions, finely diced
- 1 kg Mushrooms, sliced
- 200 ml White wine
- 1 litre Brown stock, reduced
- 500 ml Cream
- 10 gram Salt to taste
- 10 gram kg Pepper from the mill to taste
- 200 gram Whipped cream

Garnish

- 10 gram Parsley

How to prepare:

1. Cut the veal meat into emince. Portion (140g).
2. Ciseler the onions finely.
3. Clean and peel the button mushrooms, let drain off and cut into 3 mm thick slices.
4. Reduce the brown stock to half.
5. Whisk the cream for the garnish, fill into a piping bag and keep in refrigerator.
6. Wash the parsley, pick the leaves, dry and chop finely.
7. Dust portion of meat with flour.
8. Sautéing/searing the meat in hot oil whilst tossing around.
9. Season with salt and pepper.
10. Take out the meat and put into a sieve (strainer, the meat juice to be added later to the sauce).
11. Degrease.
12. Add the butter and sweat the onions very well.
13. Add the mushrooms and continue sautéing.



15. Deglaze with white wine and let reduce by $\frac{1}{2}$. Add the brown stock and the juice from the sautéed veal and reduce.
16. Add the cream and let reduce to the desired consistency.
17. Add the meat and heat up without boiling. Carefully fold in the whipped cream.
18. Season to taste and dress onto a plate. Sprinkle with chopped parsley.

Enjoy your meal!

Fun Fact

Along with raclette and cheese fondue, it is probably one of the most popular dishes in Switzerland. No dish describes Switzerland better than this one. Zürcher Geschnetzelte combines various elements. It is like Swiss federalism and Switzerland's cultural and linguistic diversity transformed into one meat dish. No piece stands out on the plate, and the sauce unites everything into a tasty and unified whole :)

