

VEAL MEATBALLS IN GRAVY

INGREDIENTS:

200 g minced veal (e.g. leg)
2 shallots
3 tablespoons breadcrumbs
1/2 teaspoon paprika
wheat flour for batter
1/2 teaspoon dried marjoram
rapeseed oil for frying
200 ml vegetable broth
salt, pepper

PREPARATION:

1. Finely chop the shallots and fry in oil. Mix with minced veal, breadcrumbs, and spices. Mix thoroughly.
2. Form meatballs and butter them in flour. Fry in rapeseed oil until golden.
3. Add vegetable broth to the meatballs in a pan. Boil until a thick sauce is formed. Serve with vegetables.

