



## ROAST VEAL IN GRAVY

### INGREDIENTS:

600 g veal neck  
1 carrot  
1 onion  
2 cloves garlic  
1 parsley  
1 small celery  
1/2 glass broth

#### Marinade:

1 teaspoon sweet paprika  
5 bay leaves  
5 grains allspice  
1 teaspoon dried garlic  
2 tablespoons Sarepta mustard  
olive oil  
salt, pepper

#### Boiled dumplings:

2 eggs  
120 g wheat flour  
1-2 tablespoons chopped chives  
pinch of salt

#### Additionally:

handful kale leaves  
1 clove garlic  
rapeseed oil  
salt, pepper

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### PREPARATION:

1. Coat the veal in spices and mustard. Set aside for 1 hour.

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2. Peel and dice the vegetables. Wrap the meat and the vegetables in an aluminium foil. Put in an oven preheated to 180°C and bake for 90-120 minutes until the veal is tender.
3. After baking, remove the foil. Boil the baked vegetables and the gravy in the broth. Next, use a blender to mix them until homogeneous and season with salt and pepper.
4. Wash the kale, cut off the thick stems and cut the leaves into pieces. Fry with the garlic crushed in a press. Season to taste with salt and pepper.
5. Prepare dumplings: mix the eggs, the flour and finely chopped chives. Use a spoon to put the dough into a boiling, salted water. Boil for a short time. Serve veal with gravy, dumplings and fried kale.