

Heerngröstel (Für 4 Person)

Meat 400 g loin of veal or fillet of veal sliced into strips
4 slices of speck

Vegetables 300 g cooked potatoes
60 g onions sliced into cubes

Another 5 tablespoons oil to fry
200 ml meat soup
1 tablespoon cold butter

Conditions 1 bay leaf
1 teaspoon sliced Majoran
1 teaspoon sliced parsley
pepper
salt



Other 1 onion sliced into rings and baked

- Wash the potatoes and cook about 40 minutes in salted water.
- Peel the cooled potatoes and cut into slices.
- Fry the potatoes slices in a pan.
- Season the sliced veal with salt and pepper and fry together with the onions in oil.
- Give the potato slices, the bay leaf, marjoram, parsley and the brown base sauce to the veal and bring it to a boil.
- Season the Herrengeröstle with salt and pepper and finish with cold butter.
- Fry the bacon slices and give it with the fried onions to the Gröstel.

Recommendation:

- As a side dish we recommend coleslaw.

