



COOKING PASSION SINCE 1877

## VEAL SHANK WITH APRICOTS AND SAFFRON

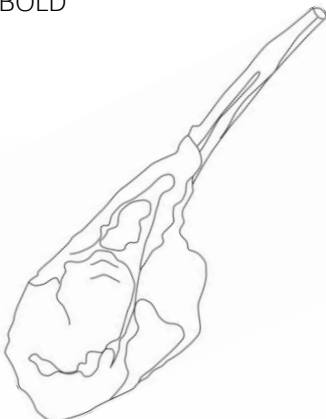


4 Servings

### INGREDIENTS

1.5 kg veal shank  
3 carrots  
**½ celeriac**  
300 gr shallots  
2 cloves garlic  
2–3 tablespoons olive oil for frying  
250 ml dry **white wine**  
12 **dried apricots**  
400 ml **veal stock**  
1 gr saffron  
1 bay leaf  
½ bunch thyme  
Salt and pepper

ALLERGENES HIGHLIGHTED IN BOLD



### PREPARATION

First heat a little oil in a roaster and brown the veal shank on both sides, season with salt and remove from the pan.

Peel the celeriac, dice, and place it in the roaster with the remaining oil. Dice the carrots and add. Peel the shallots and garlic. Add the shallots, garlic and dried apricots to the pan and brown briefly.

Pour in the white wine and reduce by half. Add the thyme and veal stock. Add a bay leaf and season to taste with salt and pepper. Briefly bring to a boil. Carefully return the veal shank to the roasting pan.

Preheat the oven to 180 °C Thermogrill and roast the veal for 80 minutes. After 45 minutes, turn the veal over. Soak the saffron in 2 teaspoons of water and add.

To serve, debone the veal, slice it and sprinkle it with coarse salt. Top it with sauce and vegetables.

If desired, serve it with gnocchi or risotto.