

Ecolait Meat

Recipe

Oyster mushrooms veal medallions

Portions: 4 persons

Preparation : 10 minutes

Cooking : 5 minutes

Difficulty: Easy

You will need :

- 12 veals medallions
- 1/4 Pd (150g) oyster mushrooms
- 3/4 cup (175 g) white wine
- 1 cup (225 ml) 35% cream

Preparation:

Preheat oven at 350 F (180 degrees)

Fry medallions in a pan

Remove fat off medallions

Ovencook lightly to complete cooking

Pour oyster mushrooms sauce on medallions

Oyster mushrooms sauce

Butter fry mushrooms

Unglaze with white wine

Reduce wine

Add 35% cream

Season tastefully

Reduce again and serve