

Jägerschnitzel – Raimund Stieger, EuroBistro
Serves 4

1½ lb veal in thin slices
Salt
Flour
Light olive oil

Sauce, at double for spaetzle:

1 small onion, diced
1 Tablespoon flour
4 cups sliced mushrooms
1 cup finely diced bacon
2 cup heavy cream
2 cup veal stock
4 oz butter

Salt veal and coat with flour. Brown in oil. Remove and keep warm.

In same pan, sauté onions, 1 Tbl flour, mushroom, and bacon until light brown. Drain the oil, if needed.

Add the heavy cream and veal stock. Bring to a boil, scraping the brown bits. Reduce 2-3 minutes. Add butter and simmer 1-2 minutes.

Pour ½ gravy over veal on platter, and serve remaining ½ on the side with spaetzle.