



COOKING PASSION SINCE 1877

# VEAL SHANK WITH APRICOTS AND SAFFRON



SERVES 4

## INGREDIENTS

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

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

2. Peel the celeriac and carrots, dice, and place in the roasting pan with the remaining oil. Peel shallots and garlic. Add shallots, garlic and dried apricots to the pan and brown briefly.

3. Pour in white wine and reduce by half. Add thyme and veal stock. Add a bay leaf and season to taste with salt and pepper. Briefly bring to a boil. Carefully return veal shank to the roasting pan. Set oven to 180°C on CircoTherm® and roast veal for 80 minutes. After 45 minutes, turn the veal over and add saffron that has first been softened in 2 teaspoons of water.

4. To serve, remove bone, slice veal and sprinkle with coarse salt. Top with sauce and vegetables.

5. If desired, serve with gnocchi or risotto.