

Veal and Mushrooms

Recipe By Shulamith Betesh



Cooking and Prep:  4
h 10 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Low Carb

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 1 (3.5- to 4-lb.) breast of veal
- 12 ounces white button mushrooms
- 12 ounces cremini or baby bella mushrooms
- 10 garlic cloves, chopped or 10 cubes **Gefen Frozen Garlic**
- Salt to taste
- 1 tablespoon Montreal steak seasoning

- 1 tablespoon allspice
- 1/2 tablespoon cinnamon
- 1/3 cup oil

Sommelier Suggests

- Herzog Lineage Pinot Noir
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Start Cooking

For the Veal

1. Place veal in a large roaster. Add mushrooms over and around the veal. Add all seasonings and oil, tossing to make sure mushrooms and the surface of the veal are both well-coated. Make sure there are lots of mushrooms on top of the meat, and not just on the sides.
2. Preheat oven to 300°F.
3. Add a little bit of water to the bottom of the pan, just to cover the surface. Cover tightly and bake 3 1/2 to 4 hours. Check the meat after 2 hours, and every so often until ready. When veal is ready, it should have a soft and buttery consistency.