

Meso s sosima i knedle

MEAT WITH A SIDE OF DUMPLINGS AND A VEGETABLE SAUCE



Ingredients

800 g meat (game, rabbit or beef)
4 carrots
2 root parsley
1 root parsnip
1 large slice of celeriac (or 3 sticks of celery)
2 onions
2 garlic cloves
pepper in grains
juniper berries (optional)
1 glass of white wine (you can use red too)
1 knob of butter
1 tablespoon of flour
olive oil
salt

Cut the vegetables into pieces. You can vary the proportions at your convenience. Cut the meat into pieces or into slices, as you like. You can marinate in the fridge the meat, with wine and vegetables cut into pieces, for a day or two.

Brown the meat in a large pan in oil (or lard), until it is sealed. Add the vegetables, the peppercorns and juniper berries, without the wine you will add later, and leave to cook covered for half an hour, with hot water or vegetable stock.

Add the wine and let cook covered for another hour or an hour and a half. It depends on the type of meat. If you use game you can also cook for a couple of hours on a low heat. When the meat is cooked, put it aside, and recover all the vegetables and pass them or blend them.

In a medium pan fry a knob of butter with a tablespoon of flour. Add the vegetables and mix well for a few minutes. Serve the meat with the vegetable sauce and dumpling (see recipe).

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