Veal blanquette in a white sauce with the magimix

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15 min 60 min 75 min 2/10 15 10 10

700G of meat stew (veal shoulder, veal brisket)
700G of water
200G of button mushrooms
200G of carrots
200G of leek (white part only)
100G of butter
60G of flour
20G of heavy cream
20G of olive oil
2 cloves
2 egg yolks
1 onion
1 garlic clove
Thyme
Bay leaf

700G of meat stew (veal shoulder, veal bris

To cook a foolproof Thermomix blanquette recipe :

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Put the garlic and onion in the Thermomix bowl and blend for 5 seconds at speed 5.

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Add the sliced leeks.

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Put the oil in the bowl and set for 5 minutes at 100°C in reverse mode on simmer speed.

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Cut the meat into large cubes and put it in the bowl with the carrots cut into batons.

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Add the thyme, bay leaf, cloves, salt, pepper, water, and program for 50 minutes at 100°C in reverse mode on speed 1.

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15 minutes before the timer stops, add the sliced mushrooms.

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When the timer stops, pour the mixture into a dish, carefully keeping the broth.

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Put 600g of broth in the Thermomix bowl and add the flour, butter, egg yolks, and heavy cream.

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Put the meat in the steaming basket and insert it into the Thermomix bowl, then cook for 10 minutes at 90°C on speed 4.

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Mix the sauce with the meat and serve immediately.

You can accompany this Thermomix meat with steamed rice using the steaming basket. Enjoy. Yum ;)

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