



# Kalbshaxe



## To prepare the pineapple

Cut the pineapple into cubes of approx. 1 × 1 cm. Marinate the cubes with coarsely chopped Thai basil and a little red chilli and lemon juice.

## To prepare the mangetout

Clean the mangetout and blanch in salted water for approx. 30 seconds, then quench in salted water and marinate with a little olive oil and lemon juice.

## To prepare the yellow curry

Heat the yellow curry paste, coarsely chopped shallots, ginger and lemongrass in a little sesame oil over a gentle heat. Deglaze with white vermouth and allow the vermouth to fully reduce. Then add the coconut milk, lime leaves, lime zest and herbs and simmer for approx. 60 minutes over a gentle heat. Then pass through a sieve and season to taste with salt, honey and lime juice.

## Rezept für 4

### Ingredients for the pineapple

1 medium-sized pineapple  
1 small bunch Thai basil  
1 small red chilli

### Ingredients for the mangetout

250 g mangetout  
Salt

### Ingredients for the yellow curry

4 tbsp yellow curry paste  
2 l coconut milk  
6 stalks lemongrass  
½ ginger root  
2 small red chillies  
10 lime leaves  
2 lemons  
4 limes  
250 ml white vermouth  
Honey  
Salt  
Coriander, Thai basil

### Ingredients for the veal shank

1 veal hind shank  
6 onions  
2 carrots  
¼ celery  
Yellow curry stock



### **To prepare the veal shank**

Season the veal generously with salt and pepper, then sear on all sides. Fry the onions slowly in a pan until golden-brown, then add the carrots and celery chopped into walnut-sized pieces and fry everything together. Now pour over the curry sauce and put everything in a deep tray. Cook in the oven on the hot air setting at 150°C for 30 minutes, then take out the tray and turn the veal over. Cook for another 30 minutes and turn over. Then repeat this process at 20-minute intervals and check that the veal is perfectly done. The veal is done when it can be easily removed from an inserted meat fork. Pass the sauce through a sieve and if desired a little salt and honey to taste.

### **Anrichten**

## **Cooking levels for veal shank**

Preheated

Approx. 80–120 minutes | Hot air setting at 150°C