

Lise's beef or veal with mushrooms and leek for four persons:

Ingredients:

600 – 800 grams beef or veal shoulder
15 grams butter
Salt and pepper
2 decilitres water
3 leeks (450grams)
250 grams mushrooms
1-2 decilitres white wine
1decilitres cream
Baking Potatoes
Baguettes
Salad and vegetables as desired

Preparation:

Cut the leeks in slices and mushrooms in small pieces.

Brown the meat in butter.

Add salt, pepper and water and cook until the meat is almost tender, for example one hour.

Then add the cut leeks, mushrooms and white wine. Simmer uncovered for about 1/2 hour.

Add the cream to taste.

Serve with baked potatoes, baguettes and mixed salad.