



Vallée de Kaysersberg
L'Alsace essentielle

VEAL KIDNEYS WITH PINOT NOIR (SÛRI NIERLE)

The authentic Alsatian recipe

#visitKB

www.kaysersberg.com

Number of people: 4

Preparation time: 20 min

Cooking time: 2-4 min

INGREDIENTS

- 800 g veal kidneys, diced into 15-20 g cubes
- 200 g fresh button mushrooms
- 100 g bacon
- 40 cl veal stock
- 20 cl Pinot Noir
- Salt, pepper, parsley or chives.

THE STEPS

- Clean the mushrooms thoroughly and cut them to the same size as the kidneys.
- Brown the kidneys in a hot frying pan with a knob of butter.
- Add the bacon, then the mushrooms.
- Once browned, drain in a colander.
- Deglaze the pan with the Pinot Noir and reduce by $\frac{3}{4}$.
- Add the veal stock and bring to the boil.
- Strain the sauce through a fine sieve and bring back to the boil for a few seconds before reducing the heat.
- Return the kidneys to the sauce and leave to reheat for 2 minutes for pink and 4 minutes for medium.
- Serve with Spätzle, fresh pasta or mashed potatoes. Sprinkle the dish with parsley or chives.

OUR SUGGESTION

Pinot Noir is an elegant accompaniment to veal kidneys.