

# HOME CHEF

Karl Telfser



## Veal ossobuco | Mashed Potatoes | Gremolata

GL

Cooking time: 25 min.

Bring a pan of water to the boil.

Put the ossobuco into the pan in the vacuum bag.

Reduce the heat and gently simmer for 15 minutes.

Warm the sealed jar containing the mashed potato in the saucepan together with the ossobuco.

Arrange the mashed potatoes, ossobuco and sauce on the plate and add the gremolata.

**Tip:** First pour the contents of the vacuum bag into a bowl and then distribute it onto the plate. The mashed potato can be mixed with a little milk to make it especially creamy.

### Please note

Keep all ingredients in the refrigerator until use.

The meal will keep in the fridge for up to 2 days and can be prepared on the same evening or next day.

See below for allergens.

### Allergens

An allergen is mentioned if the substance identified, or products made with it, are contained as an ingredient in the final product. The 14 main allergens are labelled in accordance with statutory regulations (EU Food Information Directive 1169/2011). In addition, there are other substances that can trigger food allergies or intolerances. Despite careful production of our dishes, alongside the labelled ingredients, traces of other foodstuffs may be contained that are used in the production process.

Foods that have been labelled with certain letters (e.g. C and G) contain the corresponding allergens (e.g. eggs and milk) listed below

List of allergens: A= gluten, B= crustaceans, C = eggs, D= fish, E= peanuts, F= soya beans, G= milk, H= nuts L= celery, M= mustard, N= sesame, O= sulphur dioxide, P= lupins, R= molluscs, mussels.