



Kalbsschulterragout

Veal shoulder ragout:

600 g veal shoulder
120 g Vorarlberg mountain cheese
2 shallots
1 carrot
1 parsley root
100 g celery
70 g Ländle butter
250 g leeks
60 g flour
750 g veal stock

Rice praline:

400g risotto rice
100 g Ländle Klostertaler
60 g Ländle Rheintaler
2 egg yolks
40 g white bread crumbs
Lovage

Preparation:

Briefly boil the veal over in boiling water and strain from the water. Peel the shallots and lard them with cloves. Cut the washed vegetables into large cubes.

Grate Vorarlberg mountain cheese. Cover the meat in a saucepan with cold water and bring to the boil. Skim off foam.

Simmer the meat slightly and after about 30 minutes add the diced vegetables, spiked shallots, bay leaves, peppercorns and juniper berries. Simmer the meat until soft.

Strain while keeping the stock. Cover the meat with cling film. Cut the leek into fine rings. Melt the Ländle butter, add 150 g of leek and glaze briefly. Add the flour and stir well.

Deglaze with the broth and bring to the boil. Add the Ländle cream and grated Vorarlberger Bergkäse and simmer briefly. Stir again and again.

Mix finely with a hand blender and pass through a sieve. Season to taste with salt and pepper. Finally add the meat and the remaining leeks and stir.

Rice Chocolate

Cook isotto rice until soft and allow to cool slightly. Cut the spicy cheese into small cubes and grate the mild cheese. Mix both types of cheese, breadcrumbs, egg yolks and some chopped lovage and season with salt and pepper.

Shape the mixture into small balls and allow to cool. Bread the rice balls with flour, egg and breadcrumbs. Bake until golden in hot oil and drain on kitchen paper.