Veal Patties in Mushroom-Brandy Sauce

Serves 6   Prep 10mins + 30 mins chilling   Cooking 15 mins   Easy

Ingredients

650g ground veal
125ml whipping cream
2 eggs
salt & pepper
4 tbsp butter

For the sauce
3 tbsp butter
200g button mushrooms, sliced
salt & white pepper
188 m whipping cream
paprika to garnish

1. Mix the veal with the cream, eggs and salt and pepper to taste until it forms a compact mixture. Shape into 6 patties and chill for 30 mins.

2. Heat 4 tbsp of butter in a heavy frying pan, and cook patties on both sides over moderate heat until golden brown all over and cooked through, about 8 mins.

3. Meanwhile make the sauce. Heat the 3 tbsp of butter in a separate frying pan and toss the mushrooms over moderately high heat until tender but still firm, about 3 mins. Season with salt and pepper and stir in the brandy and cream. Simmer until the sauce is thickened, and taste for seasoning. Arrange patties on a heated platter, spoon the sauce onto each, and sprinkle with a little paprika.