



“BRAISED VEAL CHEEKS AND WHITE BEANS” WITH PAWEL KWAK



Ingredients (4 persons)

- 4 veal cheeks (trimmed, available from the butcher)
- 150 g white beans
- thyme, bay leaf, pepper, salt
- 2 finely chopped onions
- 1 bottle of Kwak
- 250 ml veal fond

Preparation

Cook the white beans in water with some thyme and bay leaf until they are soft. Fry the onion in butter and then add the veal cheeks to the pan and continue frying. Season with pepper and salt. Deglaze¹ with the Kwak and the veal fond. Pour the gravy over the cheeks and add thyme, bay leaf and a clove of garlic. Simmer for 2 hours. Serve with the white beans.

¹ Add liquid such as water, beer, wine or stock. The liquid loosens caramelised bits of food in the pan. The resulting gravy is often the basis for a sauce.