Blanquette de veau



Put the steps in order :

* Cut the carrot, chop onions, add the meat and chop mushrooms.
* Add 2 or 3 cup of water, wine and mix. Put a lid.
* In a bowl, mix the cream, yolk and lemon juice.
* Let cook softly 1h30 or 2h.
* Cook the meat in butter and leave gilt them.
* Add water if needed.
* Add 2 spoons of flour and mix.

Jumble words:

Ingredient:

* toscarr 2 - roulf (1 spoon)
* 1 Noino - white wine 25cl
* 200g Morusohm - tals (pinch)
* macre 50cl - repppe (pinch)
* 1 nemol
* geg (loky) 1

Ustensils:

* pna - lobws
* talupas - fnikes
* dli