CRUNCHY BAKED SWEETBREADS WITH SALSIFY IN NAZARETH CHEESE SAUCE

Instructions:

Peel the salsify and rinse in water with the vinegar

Cook the salsify until al dente in salted water

Make a roux with the butter, flour, chicken broth, Nazareth cheese and seasoning

Blend the salsify into the sauce and keep warm in the oven at 120°C

Cut the sweetbreads into slices and fry in butter with seasoning and salt

Serve with the salsify.

Serves:

4 people

Recipe type:

Main course

Difficulty:

2.5