



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

*Braised Veal with Portobella Mushrooms,
Celery Root, and Toasted Pecans*

1 $\frac{3}{4}$	pounds veal stew meat	4	cloves garlic, chopped
1	tablespoon all purpose flour	1	tablespoon sweet paprika
$\frac{1}{4}$	teaspoon kosher salt	1	teaspoon caraway seed
$\frac{1}{4}$	teaspoon ground pepper & salt	1	teaspoon tarragon & chives
3	tablespoons unsalted butter	1 $\frac{3}{4}$	cups chicken stock
1 $\frac{1}{2}$	ounces pancetta, chopped	1/3	cup Monticello Vineyards Chardonnay
3	cups sliced portobella mushrooms	$\frac{1}{4}$	cup toasted pecan halves
2	cups peeled and diced celery root	$\frac{1}{2}$	cup shredded smoked mozzarella
1	cups yellow onions		

Cut veal into 1-inch cubes. Sprinkle with flour, salt, & pepper. In a large sauté pan over medium heat, sauté veal in butter and pancetta for 6 to 7 minutes, or until lightly browned. Add mushrooms, celery root, onions, garlic, paprika, caraway and herbs continue cooking for 8 minutes. Add stock & wine, bring to a boil. Reduce heat & simmer for 1 $\frac{1}{4}$ hours, season to taste. Top with pecans & mozzarella. Enjoy with a bottle of **Monticello Vineyards Estate Grown Merlot**

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