

**We see the big picture.
Our organic farmers.**



Organic veal

**Got some questions about organic veal?
We have the answers.**

Supported by the federal government, federal provinces and the European Union

 Federal Ministry
Republic of Austria
Agriculture, Regions
and Tourism


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Entwicklung für den Ländlichen Raum

The European
Agricultural Fund for
Rural Development:
Europe investing in
rural areas 

WE PRODUCE FOOD RESPONSIBLY AND WITH FULL FLAVOUR!

Organic cattle transform grass into valuable products for people as well as producing valuable fertiliser for organic farms which boosts the soil's humus content. Good for us – good for the soil.

Organic means quality with responsibility

To feed in an animal friendly way, organic calves preferably get breast milk and as well as coarse fodder (grass, hay) to ensure that animals are fed in an appropriate manner. Paired with lots of exercise for the animals, this results in the natural delicate pink colouring of organic veal.

Organic is regional

Organic farmers ideally rear their calves themselves on their own organic farm. In Austria, there are no large-scale farms specialising in organic calf fattening, meaning that organic calves almost always come from the farm where they were born.

Organic is safe

Our ideal is to have a circular economy in operation. The organic farmers first and foremost feed the animals their own organic milk from the farm. If additional feed needs to be purchased, this should come from BIO AUSTRIA farms in Austria. Annual checks of the farms by an independent inspection body ensure that animal welfare, regional production and organic standards are observed.

Organic ingredients for 4 people

4 veal schnitzels, very thinly sliced
4 thin slices of ham
4 fresh sage leaves
Salt, pepper

3 tbsp butter for frying
50 ml white wine
2 tbsp butter for the sauce

Top each schnitzel with a slice of ham and a sage leaf and hold in place with a tooth pick. Fry the schnitzels in 3 tbsp of hot butter for 2 to 3 minutes on each side until golden brown. Remove from the pan, season the bottom with salt and pepper and keep warm. Douse the meat stock in white wine and leave to simmer down. Fold 2 tbsp of butter flakes into the sauce with a whisk and add salt and pepper to taste. Serve the veal schnitzel with the sauce.



Saltimbocca