



INGREDIENTS

10-12 veal cutlets

4 eggs

3 cups of parmiggiano Reggiano

3 cups of Italian bread crumbs

¼ cup of olive oil (enough for a shallow layer).

4 TBSP of parmiggiano Reggiano

Seasoning to taste with salt & pepper



COTOLETTE ALLA CALABRESE – VEAL CUTLETS

By Caterina Romano's kitchen

DIRECTIONS

1. Place the veal cutlets between 2 plastic wraps and using a mallet, gently pound the veal to tenderize it.
2. Season the veal cutlets with salt and pepper.
3. Beat the 4 eggs together.
4. Combine and mix the cheese and bread crumbs in a large deep plate.
5. Dip the cutlet in the eggs to that it is completely covered. Lift it out so the excess eggs can drip off.
6. Lay the cutlet in the cheese bread mixture, covering it on both sides, gently pressing the mixture onto the surface of the cutlet.
7. Set the cutlet on a dish and repeat with the remaining cutlets.
8. Using a high sided pan, heat a shallow layer of oil over medium-high heat.
9. Fry the cutlets until they are golden brown on the first side for 2-3 minutes.
10. Turn them over and cook until they are golden brown. Total time for frying should not exceed 5-6 minutes.
11. Transfer to a paper-towel-lined platter.
12. While still hot, add a sprinkle of parmiggiano Reggiano over each cutlet.

ENJOY THE COTOLETTE CALABRESE