



## INGREDIENTS

8 Veal Scallopini  
½ cup of AP flour  
1 TBSP of butter  
2 TBSP of olive oil  
2 TBSP of butter  
1 chopped shallot  
300 grams of sliced button mushrooms  
8 sage leaves  
1 chopped red pepper  
40 ML of cognac  
½ cup of sour cream  
1/3 cup of heavy cream  
½ cup of white wine



## *Veal Scallopini with Mushroom & Cognac Sauce*

By Caterina Romano's kitchen

## DIRECTIONS

1. Place the veal between plastic wrap and using a mallet tenderize the meat by lightly beating it.
2. Season the veal on both sides with salt and pepper.
3. Dredge the veal in the flour and shake the excess.
4. In a non-stick skillet, heat the butter & olive oil over medium heat.
5. Fry the veal for about 3 minutes on one side, turn over and fry for additional one minute.
6. Remove the veal from the pan, place them between paper towels to absorb the extra oil. Set aside
7. In the same skillet add the 2 TBSP of butter and shallot and sauté for about 3 minutes.
8. Add the mushrooms and sage & sauté until they release most of their water.
9. Add the pepper and cognac. Remove the sage leaves.
10. Lower the stove to simmer and add the sour cream. Mix well. Now add the heavy cream and stir together.
11. Return the veal to the pan and add the wine and cook for 3 minutes.
12. Plate and serve.

**ENJOY THE SCALLOPINI WITH MUSHROOMS & COGNAC SAUCE**