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**Cotoletta alla Palermitana**

***Palermo Style Veal Cutlet***

**Ingredients (4 people):**

* 6 veal cutlets
* 2 teaspoons of chopped fresh oregano
* 50 gr. (1.7 oz.) of grated pecorino cheese
* 130 gr. (4.6 oz.) of breadcrumbs
* Salt Pepper
* ½ cup Extra virgin olive oil
* ½ cup lemon juice

**Preparation:**

1. Brush the veal with an emulsion of extra virgin olive oil and lemon juice.
2. Place the veal on a large serving dish.
3. Make the breading by mixing the chopped oregano, the breadcrumb and the pecorino cheese. Add salt and pepper and bread the veal.
4. Turn the oven on and wait until it becomes hot.
5. When the oven is hot, lay the veal in a baking tray and cook it for about 10 minutes. Turn it over so that both sides are golden and well cooked.
6. Serve it either hot or warm, accompanied by a salad.

***Keep Cooking and Enjoying Traditional Roman Food.***

***Buon Appetito!***