



Scaloppine al Limone

Lemon Veal Scallops

Ingredients (2 people):

- 3 tablespoons minced fresh parsley
- 1 1/2 teaspoons grated lemon peel
- 1 large garlic clove, minced
- 1 1/2 tablespoons butter
- 1/2 pound veal scallops (about 2 large)
- 1/3 cup dry vermouth

Preparation:

1. Combine minced parsley, grated lemon peel and garlic in small bowl. Season with salt and pepper.
2. Melt butter in heavy large skillet over high heat. Season veal with salt and pepper.
3. Add veal to skillet; sauté until golden brown and just cooked through, about 1 minute per side.
4. Transfer veal to large plate. Add vermouth to skillet; boil 1 minute, scraping up browned bits.
5. Add half of parsley mixture and any accumulated juices from plate and boil 1 minute longer.
6. Spoon sauce over veal. Sprinkle remaining parsley mixture over and serve.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013