



## VEAL SCALLOPINI

### Ingredients:

700g Veal Scallopini pieces  
150g Bacon Rashers  
200g Mushrooms  
2 x Brown Onion  
Potatoes – enough to make a nice quantity of mash  
400ml Cream  
400ml Beef stock  
100ml Brandy  
Flour – for dusting  
Paprika  
Finely chopped parsley  
Salt & Pepper to taste  
Olive oil

### Method:

#### **Scallopini:**

Tenderize Veal using a mallet  
Add paprika, salt & pepper to the flour mix  
Toss veal pieces in flour & dust to coat, shake of excess flour  
Coat a shallow fry pan with olive oil  
Place veal pieces in fry pan with oil & cook each side till golden, then put aside  
In a deep fry pan: add oil & sautee sliced mushrooms, bacon (cut into fine strips),  
and finely sliced onion  
Sautee off until starts to colour  
Add Brandy & cook out, add beef stock – reduce down until thickened  
Add Cream & stir lightly until sauce consistency is formed – add salt & pepper to taste  
Add Veal to sauce & simmer gently for a few minutes

#### **Potato:**

Cook potato until soft, but not falling apart  
Mash roughly with a fork or masher

### Serve:

Ladle mashed potato onto warmed plates, place Veal pieces on top  
Spoon over remaining sauce & sprinkle with chopped parsley

*ENJOY....*