
Veal Scallopini with Endives

Bellini Ristorante - Sarasota, FL

Sarasota's Chef Du Jour - 1992

Servings: 6

1 1/2 pounds veal scallopini (pound as thin as possible)

flour

4 tablespoons sweet butter

2 tablespoons olive oil

3/4 cup Marsala wine

freshly ground salt

freshly ground pepper

pinch thyme

Belgian endive

lemon slices (for garnish)

Dredge the veal in flour.

In a skillet, saute' the veal in butter and olive oil. Heat until fragrant and the juices start to emerge in the upper side. Turn the veal. Continue to saute' for about 3 minutes more. Shake the pan vigorously from time to time until the meat is done. (If all of your veal will not fit in your saute' pan, keep the already finished cutlets uncovered in a 250 degree oven until all are ready.

Deglaze the pan juices in the skillet with the Marsala wine, salt, pepper and thyme.

Place Belgian endive on the serving plates. Arrange the veal on the top of the endive.

Pour the sauce from the skillet over the veal. Garnish with lemon slices.

Serve at once.

Beef

Per Serving (excluding unknown items): 60 Calories; 5g Fat (97.6% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1 Fat.