



VEAL CUTLET FORESTIÈRE

Ingredients:

- 2 veal cutlets, 1 per person
- 15 gram of butter
- 2 tablespoons of olive oil
- 175 gram of mushrooms
- 1 chopped shallot
- 2 medium – large ripe tomatoes
- 15 cl of dry white wine
- 10 cl of beef stock
- Salt and pepper

Recipe:

1. Heat 1 tablespoon of oil and the butter in a large, thick pan.
2. Put in the chopped shallot and let simmer for a moment, take the shallot out. Add the veal cutlets to the same grease and bake them on both sides.
3. Once they are ready, add salt and pepper and transfer to a (covered) plate to keep them hot.
4. Cut the mushrooms and tomatoes in small parts and put the mushrooms and shallots (2nd time) in the pan. Add the rest of the oil and let simmer for five minutes (or just before the mushrooms start to release all their juice and the shallots become too brown). Add the white wine and the tomatoes.
5. Lower the stove and add the beef stock and some pepper, and let simmer for a 1-2 minutes.
6. Before serving: add some large grains of salt. You can put some parsley on top.
7. Put the veal cutlet and sauce on a plate. Serve with cooked rice.