

SAVEUR

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Veal Piccata

Tender veal scaloppine dredged in flour and sautéed in butter get a boost of brightness from a simple pan sauce made with white wine and a generous squeeze of lemon.

SERVES 6

INGREDIENTS

2 lb. veal cutlets, also called scaloppine, pounded until ¼" thick (about 12)

Kosher salt and freshly ground black pepper, to taste

½ cup flour

4 tbsp. unsalted butter

2 tbsp. olive oil

½ cup dry white wine

1 ¼ cups chicken stock

1 lemon, thinly sliced

1 tbsp. fresh lemon juice

¼ cup capers, drained

2 tbsp. chopped parsley



Credit: Maxime Iattoni

INSTRUCTIONS

1. Season veal with salt and pepper and dredge in flour, shaking off excess. Heat 2 tbsp. butter and oil in a 12" skillet over medium-high heat. Working in batches, add veal, and cook, turning once, until golden brown, about 3 minutes. Transfer to a serving platter, and set aside.

2. Add wine to skillet, and cook, scraping bottom of pan until reduced by half, about 3 minutes. Add stock and lemon slices, and bring to a boil; cook until reduced by half, about 8 minutes. Add remaining butter, juice, capers, and parsley, and season with salt and pepper. Pour sauce over veal and serve immediately.

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