



Classic Veal Lamponi

A traditional Italian Recipe!

Serves 4

INGREDIENTS

From Weiss'

- 4 veal cutlets, rinsed and patted dry

From your Grocer

- 1/2 cup of sifted white flour, for dredging
- 1/2 tsp of salt
- 4- 5 grinds of fresh black pepper (about 1/8 tsp)
- 10 - 12 green onions, chopped fine
- 2 tablespoons of olive oil
- 2 tablespoons of softened butter
- 1/2 cup of Sweet Marsala wine
- 1/2 lb of fresh raspberries
- 1/4 cup of raspberry jam
- 1/2 cup of heavy whipping cream
- 1/2 teaspoon of fresh tarragon



PREPARATION

- Pound the veal cutlets thin with a meat mallet (or let us do it for you).
- Add salt and pepper to the flour.
- Dredge the veal in the flour, shaking off the excess.
- Add olive oil and butter to a large frying pan over medium low heat until butter is melted.
- Add Veal cutlets to the pan and sauté for 2 minutes on each side.
- Add the onions and sauté for 2 minutes until tender.
- Remove the veal to a plate with paper towels and set aside.
- De-glaze the pan with Marsala wine, scraping the brown bits off the bottom of the pan with a wooden spoon.
- Add the raspberries, jam, cream and tarragon.
- Heat through for 2-3 minutes or until warm and well combined.
- Move veal to a serving platter and pour the raspberry mixture over top.
- Serve and enjoy!