## Veal With Mushroom Cream Sauce

INGREDIENTS

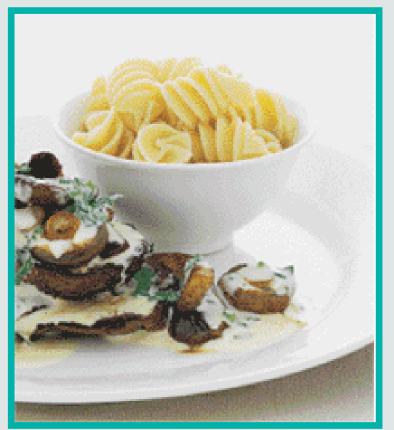
500g dry pasta shapes of your choice 80ml olive oil Sea salt Freshly ground black pepper 80g butter 4 veal schnitzels, uncrumbed 1 small brown onion, finely chopped 400g button mushrooms 250ml fresh cream 1 Tbsp finely chopped fresh parsley

METHOD

1. Cook the pasta in boiling salted water until al dente. Drain and drizzle with a little olive oil to prevent sticking. Season with salt and pepper, keep warm and place to one side

2. Heat a little butter in a heavy based frying pan, add the yeal, 2 at a time, and allow to colour quickly. Remove from pan

and place on a plate.



3. In the same pan, sauté the onion for 1 minute, add the mushrooms and cook for 3 to 4 minutes. Pour in cream and sprinkle with parsley. Allow sauce to reduce for 1 minute, return veal to the pan and let it heat through in the sauce. Divide veal and mushrooms over 4 plates and spoon over extra sauce.

Serve immediately with pasta on the side.