



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 veal, 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.

