

Classic Veal Cutlets

4 servings

1 to 1½ pounds thinly sliced veal (from the leg)

¼ cup (or a little more) olive oil

Flour for dredging, seasoned with salt and freshly ground black pepper

Plain bread crumbs for dredging

2 eggs

½ cup dry white wine

Juice of 1 lemon

Minced fresh parsley leaves for garnish

Heat the oven to 200°F.

Heat the olive oil in a large skillet over medium heat. When a pinch of flour will sizzle in the oil, dredge the cutlets, one at a time, in the flour, then dredge in the bread crumbs.

Add them to the skillet as they are ready and cook over high enough heat to make the oil bubble.

Turn the cutlets as soon as they are browned, then cook the other side. The total cooking time should be 5 minutes or less. Remove each piece, as it is done, to an ovenproof platter; place the platter in the heated oven.

When all the cutlets are browned and in the oven, return the skillet to the stove; add the wine. Cook, stirring, until the wine is just about evaporated. Add the lemon juice; stir and pour this sauce (a few tablespoons) over the veal. Garnish and serve.