

### **Scaloppini Piccanti**

Veal in Anchovy an caper sauce.

4oz cooked ham( I use bacon sometimes)	2 1/2 oz butter
4 flat anchovy fillets	1 1/2 tbsp chopped capers
2 tbsp vegetable oil	2 1/2 oz plain flour
1 lb veal scaloppini pounded flat	Salt
Ground black pepper	3 tbsp grappa or grape brandy
4 tbsp double cream	

Dice ham fine; put in small saucepan with 1 oz of butter and sauté on medium heat for just a few seconds. Add anchovies and capers and cook a few seconds more, softening and mashing with wooden spoon until dissolved into paste. Turn off heat and leave in pan.

In large pan add oil and remaining butter, when butter foam subsides, dredge scaloppini in flour and slip in to fry pan. Brown nicely on both sides 1 minute or so for each side. Transfer to warm dish; season with salt and pepper.

Pour grappa or brandy into frying pan and scrape residue; then pour liquid and scaloppini into pan containing the ham, anchovies and capers. Turn heat on to medium add double cream and mix briefly until cream thickens. Serve without delay.