

Veal Parmesan

½ pound mozzarella,
preferably buffalo-milk mozzarella
1 tablespoons butter
1 tablespoon vegetable oil
1 pound veal scaloppine, flattened
Salt
Black pepper, ground fresh from the mill

Preheat oven to 450° F

1. Slice the mozzarella into the thinnest slices you are able to, making sure you end up with 1 slice for every scaloppini.
2. Put the butter and oil into a sauté pan, and turn on the heat to high.
3. When the butter foam begins to subside, put in the scaloppini. Brown them quickly on both sides, about 1 minute altogether if the fat is hot enough. Bake them in batches if necessary. As each piece is done, remove it to a baking dish without overlapping (use 2 dishes if necessary). Sprinkle with salt and pepper.
4. Top each piece with a spoonful or two of any tomato sauce you like and then with a thin slice of mozzarella. Put the baking dish in the oven and cook just until the cheese melts, 5 to 10 minutes. Serve immediately.