

## Veal Scaloppine Valdostana

2 lbs veal steak, cut into 6 thin  
uniform scallops  
salt  
ground black pepper  
1 egg, beaten  
3 tbsp olive oil or salad oil  
3 tbsp butter

½ lb mushrooms, sliced  
6 thin slices Gruyère or Cheddar  
cheese  
stuffed eggplant  
stuffed tomatoes  
browned potatoes

Preheat oven to 400°.

Flatten steaks to ¼-inch thickness with a mallet. Sprinkle with salt and pepper, dredge in flour, dip in beaten egg, and brown on both sides in the oil and 2 tablespoons of the butter. Transfer veal to an 11 x 7 x 1½ inch baking dish. Add remaining butter and mushrooms. Stir and cook 3 to 4 minutes and spoon over scallops. Top each scallop with a slice of Gruyère or Cheddar cheese. Cook in a oven for 10 minutes, or until cheese has melted. Serve with Stuffed Eggplant, Stuffed Tomatoes, and Browned Potatoes.

Serves 6.