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*by ewfood*

## Vitello Milanese



## Ingredients

**For Mashed peas:**

Green peas 400 grs

Shallot 50 grs

Thyme 10 grs

Garlic cloves 1 piece

Olive oil 20 grs

Vegetable stock 150 grs

**For Vitello:**

Veal tenderloin 600 grs

Eggs whole 3 pieces

Bread crumb 300 grs

Wheat flour 50 grs

Butter 50 grs

Olive oil 100 grs

Sage 20 grs

Pear onion 50 grs

Orange segments 60 grs

Veal juice (sauce) 50 grs

Thyme 10 grs

Salt and pepper

## Preparation

- 1 **For Mashed peas:**
- 2 In a pan roast shallot chopped, garlic and thyme on a medium fire. Add the green peas and cover with vegetable stock and continue cooking for 10 min. Remove the herbs and garlic and with hand blender mix all the ingredients to obtain a puree. Season to taste and add some leaves of fresh thyme before serve.
- 3 **For Vitello:**
- 4 Cut the veal tenderloin into 4 medallions of the same size. Open the eggs in a bowl, add pinch of salt and mix them well with a whisk. Take the medallions, pass them in the flour, then egg and in the bread crumb to obtain uniform coating. In a pan heat the olive oil, butter and the sage, when hot add the medallion and cook them in all sides until golden brown and crispy. Remove from the pan and dry them on some kitchen paper. Heat the sauce and add the pearl onion and the leaves of the fresh thyme and bring to boil.
- 5 **Plating:**
- 6 Place in the center the hot mashed peas, on top place the medallion and garnish with the orange segment. Complete the presentation with the pearl onions, thyme

sauce and some salt flakes on top of the veal.

## **Cooks Note**

Recipe for 4 persons

This main course is a contemporary interpretation of the traditional dish from Milano . The veal tenderloin is cut into small medallion a breaded and pan fried with sage.

Armani Ristorante, Taste of Dubai 2013

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