

# the cabin

Lorne

## Veal Coteletta with lemon

6 veal cutlets on the bone (ask your butcher to prepare these for you)  
200 grams stale ciabatta (one-day-old bread)  
80 grams yellow fine polenta  
1/4 bunch parsley, roughly chopped  
50 grams dried breadcrumbs  
50 grams parmesan, grated  
200 grams plain flour  
2 eggs  
1 teaspoon salt  
1/2 teaspoon pepper  
4 tablespoons olive oil  
50 grams butter  
lemon wedges, to serve

### **METHOD**

Flatten veal with a meat cleaver between sheets of plastic wrap, then set aside.

Remove crusts from ciabatta and cut into cubes. Pulse in a food processor until a breadcrumb-like mixture forms. Place breadcrumbs in a tray, then add polenta, parsley, dried breadcrumbs and parmesan and mix thoroughly.

Place plain flour on a separate tray. Combine the eggs, salt and pepper in a bowl and beat with a fork.

Coat the veal with the flour and shake off excess. Next, coat veal with the egg mixture, followed by the crumb mixture. Gently pat the veal between your hands and place on a dry tray.

To cook, heat oil and butter in a heavy pan and cook the cutlets for 3 to 4 minutes on each sides. Take off the heat and place on a tray lined with baking paper and rest 5 minutes before serving.

Serve each cutlet with a lemon wedge.

Serves 6