

veal piccata with lemon caper sauce

1 lb veal leg cutlets, cut 1/8 to 1/4 inch thick
2 Tbs all-purpose flour
1/2 tsp salt
1/8 tsp paprika
1/8 tsp ground white pepper
1 Tbs olive oil

Lemon-Caper Sauce:

2/3 cup dry white wine
2 Tbs fresh lemon juice
2 tsp drained capers
1 tsp butter

Pound veal cutlets to 1/8-inch thickness. Combine flour, salt, paprika and pepper. Lightly coat cutlets with flour mixture.

Heat 1/2 of oil in large nonstick skillet over medium heat until hot. Cook cutlets in batches, 2 to 4 minutes or until cooked through, turning once. Remove; keep warm.

Add wine and lemon juice to skillet; cook and stir over medium heat until browned bits attached to skillet are dissolved and sauce is slightly thickened. Remove from heat; stir in capers and butter. Serve over cutlets.

PAIR WITH *Chrismont Shiraz 2003*

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