
Quebec Grain-Fed Veal Scaloppinis au gratin



Type of cut: cutlets
Yield: 4 servings
Degree of difficulty: easy
Preparation: 10 minutes
Cooking: 30 minutes
Cooking method: stir frying

Ingredients

- 4 Quebec Grain-Fed Veal scaloppinis, 90 g (3 oz) each
- Olive oil in sufficient quantity
- 1 L (4 cups) cold water
- 60 g (1/2 jar) concentrated demi-glace sauce
- 156 ml (1 can) tomato paste
- 450 g (1 can) uncooked penne
- 15 ml (1 tbsp) Italian spices
- 250 ml (1 cup) cooking cream 35%
- 125 g (1/4 lb) grated cheese

Preparation

1. Preheat oven to 175°C (350°F).
2. In a frying pan, on high, heat oil.
3. When the oil begins to separate, quickly brown the grain-fed veal scaloppinis on both sides. Remove the scaloppinis and set aside.
4. Deglaze the frying pan with the cold water and bring to a boil.
5. Add the concentrated demi-glace sauce and tomato paste and mix with a whisk until smooth.
6. Add penne and stir the pasta in the sauce so that they are covered. Simmer for 6 minutes while stirring occasionally.
7. Add spices and the cream and mix well.
8. Place the scaloppinis on the pasta and cover with cheese.
9. Cook in the oven uncovered for 15 minutes or until the cheese is golden and serve.

Recipe provided by Alain Fortier, chef and training consultant for Quebec Grain-Fed Veal.