

Scaloppine alla Parmigiana

500g veal fillet, cut into 4 slices
flour for coating
salt and pepper
1 tablespoon oil
40g butter
125g prosciutto, chopped
2 tablespoons parsley, chopped
4 tablespoons grated parmesan cheese
4 tablespoons chicken stock

Lay the veal slices flat between greaseproof paper and beat gently to flatten. Season the flour with salt and pepper and use to coat the veal. Heat the oil and butter in a large frying pan, add the veal and fry for about 3 minutes on each side. Mix the ham and parsley together and spread over the veal. Sprinkle with the cheese. Stir the stock into the pan juices and spoon a little over each portion. Cover and cook gently for 5 minutes or until the veal is tender and the cheese melting. Transfer to a warmed serving dish and keep hot. Bring the pan juices to the boil and cook until reduced. Pour over the veal and serve immediately.