

Panéed Veal Served with Fettuccini

SERVES 4

- 15-16 pieces of white Veal Scaloppini*
- 2 sticks of butter*
- 3 eggs*
- 2 tablespoons of water*
- 1 ½ cups of Kraft grated parmesan cheese*
- 3 cups of breadcrumbs*

Beat the eggs with the water to make the egg wash. In a separate bowl, combine parmesan cheese and breadcrumbs. Dip each piece of veal into the egg wash and coat on both sides (heavily) with the bread crumb mixture. Line a large metal baking pan (1 1/2 inch high on sides) with aluminum foil, and place the breaded pieces of veal in the pan touching each other.

Lightly sprinkle any extra breadcrumbs on the veal to give it a nice coating. Place a pat or two of butter on each piece of veal. Broil the first side until brown. Turn the veal over. Place another pat or two of butter on the second side of veal, then broil again until breadcrumbs are brown on second side.

Serve the veal warm with buttered-coated fettuccini sprinkled with parmesan.

A Rojas wine pairs well with the veal.

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