



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

Veal Scaloppini with Prosciutto And Champignon Mushrooms

¼ cup olive oil
8 (3 ounce) very thin slices veal scaloppini
1 cup flour, for dusting
8 slices prosciutto
8 slices Fontina cheese
1 clove garlic
¼ pound champignon or porcini mushrooms, sliced
½ cup white wine (preferably Monticello Chardonnay)
Salt and pepper to taste
1 cup chicken stock
3 Tablespoons butter
1 teaspoon Italian parsley, for garnish

Preheat oven to 400 degrees F. In a sauté pan over high heat, add olive oil. Dust the scaloppini in flour and add to pan. Cook until golden brown on each side. Top each with a slice of prosciutto and Fontina cheese. Place into a baking dish. In sauce pan, add the garlic, mushrooms, wine, salt, pepper, chicken stock and butter. Cook for about 5 minutes and pour over the veal. Place dish in oven and bake for about 15 minutes, or until cheese is melted. Top with Italian parsley and sever immediately.

Enjoy with a glass or two of
MONTICELLO VINEYARDS
Estate Grown Syrah

Copied from TRATTORIA GRAPPOLO
COOKBOOK FOR SIMPLE RECIPES FOR TRADITIONAL ITALIAN CUISINE
By Leonardo Curti & James O. Fraioli - book is available in our tasting room