

Veal all' Aldo

Yield: 4 Portions

Ingredients:

16-20 oz	Veal Tenderloin
as needed	Seasoning Salt
as needed	Flour
as needed	Vegetable Oil
3 oz	Prosciutto di Parma
6 oz	Fontina Cheese
1 cup	Tomato Puree
8 oz	White Wine
1 Tbls	Fresh Sage
1 Tbls	Fresh Parsley
1 Pinch	Fresh Thyme
6 oz	Beef or Veal Stock
½ stick	Butter, cold
as needed	Seasoning Salt

Method Per Chef

1. Season the protein with salt and pepper liberally and then dust lightly with flour.
2. Sear the meat in just enough vegetable oil to cover the bottom of a large skillet.
3. Ensure it is deep golden brown on each side, make sure the pan is hot before adding the meat.
4. Once you flip the meat, top with the prosciutto, fontina and tomato puree evenly on each slice, cook briefly.
5. Remove to a cookie sheet as you will need to do this in small batches depending on how many people you are preparing for. You can place the cookie sheet in a 350 F oven while you make the sauce.
6. Deglaze with the wine and add the herbs, reduce by half.
7. Add the veal stock and bring to the high simmer, remove the meat to ensure it does not overcook either to the cookie sheet or place on serving platter.
8. Allow the sauce to simmer and thicken by adding the butter and crème.
9. Once thickened adjust seasoning with salt and pepper.
10. Remove the meat from the oven, then plate it and pour the sauce over the meat, serve at once.