

Veal Marsala



INGREDIENTS:

- 6 slices of veal scallopini
- Shallots 100 g
- Mushrooms 100 g
- Marsala 50 ml
- Chicken stock 100 ml
- Tarragon 20 g
- Chervil 20 g
- 3 tomatoes
- Olive oil
- Salt
- Pepper

INSTRUCTIONS:

1. Take 2 slices of veal; season them with salt and pepper.
2. Pour some olive oil; place the veal into the pan. Cook 30 seconds on each side. Then, set aside.
3. Next, cook Marsala sauce.
4. Add some oil into the pan. Add some chopped shallots.
5. Then, add 100 g of mushrooms. Season with salt and pepper.
6. Add 50 ml of Marsala. Reduce.
7. Then, add 100 ml of chicken stock. Boil.
8. Add 3 chopped tomatoes. Add tarragon and chervil.