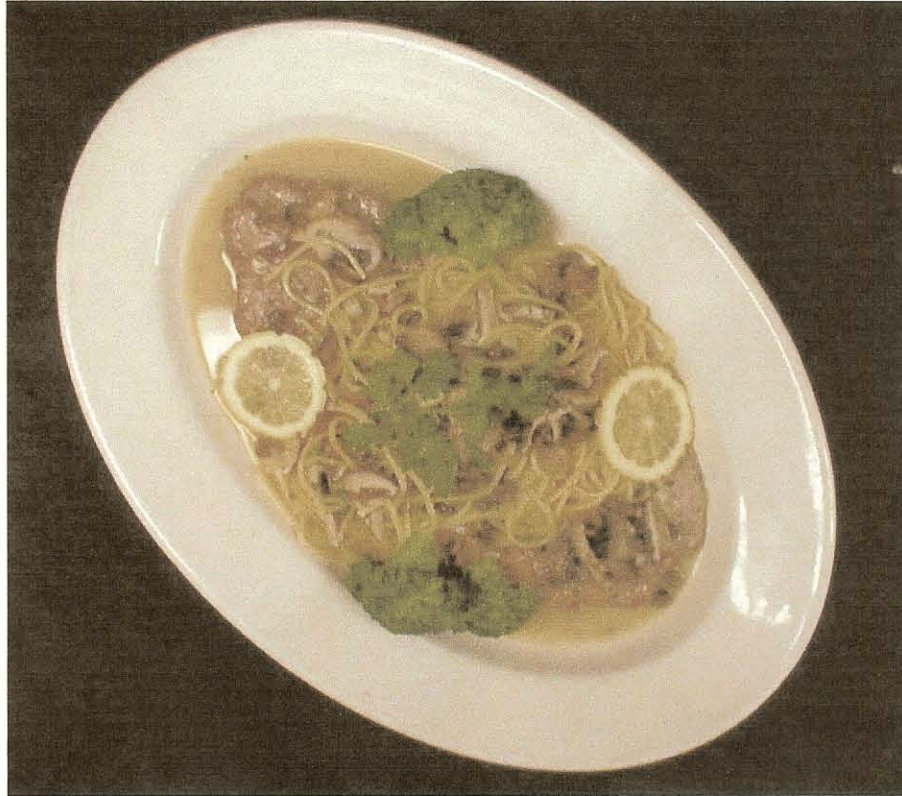


VEAL PICCATA



Yield : 1 PLATE
LARGE OVAL

Number	Units	Ingredients	Volume	Weight
2	TABLSP	ALL PURPOSE FLOUR	0.01	OZ
2	EACH	VEAL SCALLOPINIS POUNDED	6	OZ
2	OZ	WILD MUSHROOM MIX	2	OZ
2	OZ	OLIVE OIL	2	OZ
1	TABLSP	SHALLOTS SLICED THINLY	0.25	OZ
1	TABLSP	SLICED GARLIC	0.25	OZ
4	OZ	WHITE WINE	4	OZ
1	TABLSP	FRESH LEMON JUICE	0.2	OZ
2	OZ	BLOND CHICKEN STOCK	2	OZ
3	TABLSP	CAPERS	1	OZ
2	OZ	GARLIC BUTTER	2	OZ
2	TABLSP	CHOPPED HERBS	0.01	OZ
1/2	TEASPN	KOSHER SALT	0.01	OZ
1	PINCH	GROUND BLACK PEPPER	0.01	OZ
6	OZ	COOKED SPAGHETTINI	6	OZ
2	EACH	BROCCOLI FLORETS	1/15 TH	EACH
2	EACH	LEMON SLICES(CHANNELED& THIN)	1/12 TH	EACH
1	EACH	ITALIAN PARSLEY SPRIG..	1/100 TH	EACH

Procedure : DREDGE VEAL SCALLOPINIS WITH SEASONED FLOUR

IN A HOT SAUTE PAN SAUTE VEAL BROWN ON BOTH SIDES& REMOVE
ADD SHALLOTS & GARLIC RENDER AND ADD MUSHROOMS & SEAR
FOR FEW MINUTES ADD CAPERS THEN GLAZE THE PAN WITH WHITE
WINE REDUCE SLIGHTLY THEN ADD WHITE CHICKEN STOCK,LEMON
JUICE & GARLIC BUTTER,FRESH HERBS & SEASON WITH SALT AND
PEPPER..TOSS SPAGHETTINI NOODLES WITH THE SAUCE
GARNISH THE PLATE WITH 2 PIECES OF BROCCOLI FLORETS,2 LEMON
SLICES AND AN ITALIAN PARSLEY SPRIG.....