

View from the Fridge – Recipes from Brian Donkin

**Recipe # 140 – Escalope of Veal Fantasia**

*Preparation time: 10 mins – Cooking time: 10 mins*

**Ingredients:**

4 small escalopes of veal  
2 slices of ham  
2 slices of gruyere cheese  
1 clove of garlic smashed  
6 white button mushrooms sliced  
2 tblspns olive oil  
Knob of butter  
1 wine glass of double cream  
Flour for dusting  
Tbspn of chopped parsley  
2 tomato roses for decoration (see picture – not strictly necessary)  
Salt and pepper

**Method:**

1. Dust veal in flour and season then fry in the olive oil in hot pan for two minutes on each side
2. Remove and place on plates
3. Cover each with slice of ham and top with slice of cheese
4. Place in moderate oven until the cheese melts
5. Meanwhile in separate pan place the butter, mushrooms and garlic
6. Fry until the mushrooms are soft then pour in the cream
7. Reduce by a third (by cooking gently in the frying pan) then pour the mixture over the veal
8. Sprinkle with chopped parsley and decorate with tomato roses

Serves 2 (*see next page for picture*)

