

# COTE DE VEAU NAPOLITAINE

Prepared by: Matthew Nelson, July 2016

Source: Le Guide Culinaire by Escoffier

Season veal cutlets and shallow fry gently in butter. Dry the surface of the cutlet with a piece of clean cloth, then coat each side with a layer of thick Sauce Bechamel (see recipe) mixed with egg yolks and well flavored with Parmesan.

Egg and breadcrumb and quickly color a golden brown on both sides in clarified butter.

Place in a dish with Napolitaine garnish at its side. (1 pound of cooked spaghetti mixed with 2 oz. Gruyere, 2 oz. Parmesan and ½ cup tomato puree & 3 ½ oz. butter)

