



STONE'S THROW WINERY

Veal Scaloppini di Porto

Scaloppini is the Italian term for boneless cutlets of meat such as veal.

Dredging the veal in flour helps seal in the juices beneath a delicate crust.

The flour also helps thicken the sauce created at the end. Use a regular pan rather than non-stick as you want lots of sticky brown bits clinging to the pan after frying.

This helps create a sauce with deep color and flavor.

Prep to plate: 35 minutes. Serves 4

- 8 veal top round cutlets
- 1 sprig fresh thyme
- salt and freshly ground pepper
- 1 bay leaf
- all purpose flour for dredging
- 1/2 cup chicken broth
- 2 Tbsp. vegetable oil
- 1/2 cup Stone's Throw Zinfandel
Port
- 1/4 cup minced shallot
- 2 Tbsp. unsalted butter
- 1/4 cup Stone's Throw Pinot Noir (for recipe)
- 1 – 1 1/2 glasses Stone's Throw Pinot Noir (for chef's consumption)

Place each cutlet between sheets of Saran Wrap or (preferably) parchment.

Pound to 1/4 "maximum thickness. Season with salt and pepper. Dredge with flour.

Heat oil in asauté pan over medium high heat. Add veal and sauté until lightly golden brown. Do not overcook. 1 1/2 minutes per side will do it. Transfer to a warmed plate and cover to keep

warm. Add shallots to the (same) pan and sauté over medium heat stirring 1 minute or

until translucent. Add Pinot Noir, thyme, bay leaf and 1 teaspoon pepper and stir with

wooden spoon to deglaze pan. Scrape up the goodies from pan bottom. Simmer wine

until almost gone (2 1/2 - 3 minutes). Add broth and simmer 5 – 6 minutes more. Add the

Port Wine and continue to simmer until liquid is reduced by 50% (2 – 3 minutes).

Discard bay leaf and strain the sauce if you like. Turn heat to low and whisk in the butter. Serve at once. Taste, season and enjoy. It sounds difficult/time consuming... it's not!