

Zurich Veal

By Robert Graf from Alphorn Bistro at Inn at Danbury

2 Veal Escalopes

Salt & Fresh Ground Pepper

½ Stick of Butter

1 Shallot chopped

½ Cup Dry White Wine

½ Cup Heavy Cream

Zest of one Lemon

1 Tablespoon finely chopped Fresh Parsley

Season the veal with salt & pepper. Melt half the butter in a large sauté pan, over medium heat.

Quickly pan-fry the veal on both sides for a few minutes, and remove from pan and keep warm.

Wipe out the sauté pan with a paper towel, then melt the remaining butter in pan, add the shallots, season with a little salt and pepper for about 1 minute.

Add the wine and bring the liquid to a simmer. Cook until liquid reduces by half. Stir in the cream and bring to a simmer then cook for 2 minutes.

Return the veal to the pan and add the lemon peel and heat for about 1 minute. Put veal on a plate next to freshly made potato pancakes and your choice of vegetable. Finish the sauce by stirring in the chopped parsley. Spoon the sauce over the veal and serve.