

mushroom veal masala

preparation: 10 minutes cooking: 20 minutes serves: 4



2 tbs olive oil
40g butter
500g veal schnitzels (uncrumbed),
cut into serving size portions
salt & ground black pepper, to taste
2 tbs plain flour
400g cup mushrooms, sliced
½ cup masala
⅓ cup light thickened cream

1. Heat oil & half the butter in a large non-stick frying pan over medium heat until butter foams. Season veal & coat in flour. Cook, in batches, for 1-2 minutes on each side or until just cooked through. Remove to a plate, cover & keep warm.
2. Increase heat to high, add half the mushrooms to pan & cook, turning occasionally, for 2-3 minutes or until just golden. Push mushrooms to side of pan, add remaining mushrooms & cook, turning occasionally, for 2-3 minutes.
3. Add masala to pan, stir to combine & bring to the boil. Boil for 2 minutes or until reduced by a third. Reduce heat to medium-low & stir in remaining butter & cream. Simmer (do not allow to boil) for 1 minute or until warmed through. Return veal to pan, turn to coat in sauce & simmer for 1 minute. Serve with steamed new potatoes & beans.