

BEEF SCALOPPINE ALLA VIN SANTO

2 (3/4 lb.) beef top round steaks, each cut 1/4-inch thick	1/2 cup butter, divided
1 egg	2 cloves garlic, thinly sliced
3 tbsp. milk	2 tsp. all-purpose flour
1 1/4 cups bread crumbs	3/4 cup water
1/4 cup grated Parmigiano-Reggiano cheese	1/2 cup Vin Santo
1/2 tsp. salt	1 beef-flavored bouillon cube or envelope
1/4 tsp. black pepper	1/4 cup fresh parsley, finely chopped

On cutting board, with meat mallet or dull edge of chef's knife, pound each beef top round steak to 1/8-inch thickness. Cut steaks into about 2" x 4" pieces. In a bowl, beat egg with milk. On waxed paper, combine bread crumbs, grated cheese, salt and pepper. Dip beef in egg mixture, then coat with crumb mixture. In a 12-inch skillet over medium-high heat, melt 2 tbsp. of butter. Cook garlic and 1/3 of beef until lightly browned; remove to platter. Repeat with remaining beef, using 2 tbsp. butter per batch. In a cup, mix water with flour. Discard garlic; melt remaining 2 tbsp. butter in skillet. Add water/flour mixture, wine, bouillon and parsley. Cook, stirring until thickened; pour over beef.

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