

Scaloppine al Limone Lemon Scaloppini

With the lemon scaloppini you will easily get a simple main dish, perfect even in the summer time. The gravy that goes with the scaloppini is, as the name suggests, light and tasty, with a light scent of lemon that everybody will love.

Lemon scaloppini are a classic main dish, quick to prepare, for a good preparation the meat must be of excellent quality with a few fat lines that will melt during cooking, which will render the meat tender and juicy.

Difficulty level: easy
Cooking time: 10 minutes
Preparation time: 20 minutes
Serves: 4

Ingredients:

13 oz Water or vegetable broth
8 slices beef or veal scaloppini
flour
1 lemon
1 tbs starch
4 - 5 tbs Nonna Angelina's EVOO
Sea Salt & Pepper



In order to prepare the lemon scaloppini, beat lightly the veal escalope and flour them well. Pour the oil in a large frying pan, when the oil is hot put the floured escalope in the pan and make them brown lightly, making sure that the oil doesn't burn.

Take the escalope out of the pan, and put them in a plate and keep hot.

Melt in 13 oz of broth a tablespoon of starch and then pour it in the pan where you cooked the meat, mix and cook everything over a light heat, add the lemon juice, grated lemon peel, until the gravy thickens.

Add salt and pepper, then add the escalope which you have kept warm, and cook the whole thing for a few more minutes. Then serve the scaloppini and garnish it a few thin lemon slices.

Buon appetito

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