

Veal Campagnola (Vitello alla Campagnola)

5 stalks spinach or silverbeet
4 veal steaks
30g butter
flour
salt, pepper
30g butter, extra
1 Tbs oil
4 slices gruyere, mozzarella or
Jarlsberg cheese
400g can whole tomatoes
30g butter
2 cloves garlic
1 Tbl tomato paste
¼ cup dry white wine
¼ cup water
1 tsp sugar
salt, pepper

Sauce:

Blend tomatoes and juice. Heat butter, add garlic and cook for 1 minute. Add tomato paste and puree, stir until combined. Add wine and water and bring to boil. Simmer for 5 minutes. Add pepper, sugar and salt.

Veal:

Drain spinach and toss in melted butter. Pound veal until thin and trim fat. Toss in seasoning and flour.

In a fry pan, melt butter and oil. Fry veal for 3 minutes on each side, until browned. Put spinach on veal, and lay cheese on top. Pour sauce around veal, being careful not to pour in on it. Simmer for 10 minutes, covered.

May be served with boiled potatoes and a green salad.