

Cotoletta alla Bolognese

Adapted from

Trattoria Betozzi, Bologna, Italy
Chef Fabio Betozzi

La Cucina Italiana
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Serves 4

Ingredients:

- 4 slices of veal cutlets (alternatively you can take a pork tenderloin, butterfly and cut into 3-4 pieces)
- ¼ lb. thinly sliced and shingled *prosciutto crudo*, if unavailable, *Prosciutto Di Parma*
- *Parmigiano Reggiano* cheese (1/4 grated for egg wash and ½ cut shredded into flakes)
- 1-2 eggs
- Breadcrumbs
- Butter
- Chicken or beef broth (just enough to create steam for cheese to melt cheese)
- Salt
- Pepper

Preparation

Place the pieces of meat on a cutting board and cover with plastic wrap. Using the flat side of a meat mallet, flatten cutlets. Season with salt and pepper.

Add one to two eggs egg to a soup bowl and stir vigorously with a fork. Add grated Parmesan cheese and mix. Dip the cutlets in the egg and gently hit cutlet against side of bowl to release any excess.

Pour breadcrumbs onto a plate. Cover cutlets with breadcrumbs; using your hand press breadcrumbs into cutlet. Place in refrigerator for 15 minutes for breading to set up.

Melt 2 tablespoons of butter in a large fry pan (You can also add a little olive oil to the butter). Fry the cutlets and brown them slowly, on both sides. Remove any excess fat. Leaving the cutlets in the pan, cover with of prosciutto and plenty of Parmesan Reggiano.

Add a small ladle of chicken or beef stock, cover and let cook over medium heat until the cheese is completely melted.

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