

Les Escalopes Cauchoises



Serves 2 Prep 20 mins

Cooking 25 mins

Easy

Ingredients

2 veal escalopes
1 small onion, sliced
60ml double cream
40g butter
200g button mushrooms, sliced
1 wine glass cider
1 small glass calvados
salt and freshly ground pepper

1. The escalopes need not be pounded flat. Heat half the butter in a frying pan and cook the escalopes. When they have been cooking for 8 - 10 minutes on each side and are golden brown, take them out and keep them hot, seasoning lightly with salt and pepper.
2. Brown the sliced onion lightly in the same butter and sauté the sliced mushrooms in the remaining butter in a separate pan. When some of their juice has run out and evaporated, set them aside.
3. Pour the cider into the pan with the onion and deglaze it, reducing the liquid by about half. Add the calvados and reduce a little more, then put in the mushrooms and the cream, slide in the escalopes with any juice that has run out, season and heat gently for 5 mins.
4. Serve with sliced apples sautéed in butter.