

Veal Cutlet with Ham & Cheese



Serves 2

Prep 20 mins

Cooking 35 mins

Easy

Ingredients

4 veal cutlets
salt & pepper
2 slices Gruyere cheese, lightly smaller than the cutlets
2 thin slices ham, slightly smaller than the cutlets
1 egg, beaten
4 tbsp flour
40g fine dry bread
40g butter
1 tbsp oil

1. Pound the veal with a mallet or the bottom of a saucepan to flatten it, working in salt & pepper; trim the edges. Place 1 slice of cheese and 1 slice of ham over 2 of the cutlets, so that neither cheese, nor ham overlaps the edges. Brush the edges with beaten egg, top each with another cutlet & pound the edges to seal.
2. Roll each in flour, then dip in a mixture of butter and oil until well browned. Transfer to a casserole or roasting pan, and place in an oven preheated to 190C/ 170C Fan/ Gas 5, and bake for 20 to 35 mins.