

Crispy turkey scaloppini, tomato salsa, molten fresh mozzarella and arugula and aged balsamic vinegar salad

Recipe for 4 persons



Description

Thin slices of turkey crusted with Panko, melted fresh mozzarella, tagliatelles with a plum tomato concassé flavored with balsamic vinegar and basil.

Note

The turkey scaloppini should be cooked at the last moment to keep the Panko crust crispy.

Ingredients

For the turkey scaloppini

- 2 Unit(s) Turkey breast
- 2 Unit(s) Egg
- 30 Gr Flour
- 80 Gr Fresh mozzarella
- 150 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Olive oil

For the tomato concassé

- 8 Unit(s) Italian tomatoes
- 1 Bunch(es) Basil
- 30 Ml White balsamic vinegar
- 2 Clove(s) Garlic
- Salt and pepper
- Olive oil

For the spaghetti

- 250 Gr Spaghetti
- Salt and pepper
- Olive oil

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the tomatoes into cubes. Finely chop the basil. Slice the buffalo mozzarella and mince the garlic.

Turkey scaloppini preparation

Season the turkey with salt and pepper before cooking. Dust with flour, then place the turkey slices in the beaten eggs. Remove excess egg and place into Panko bread crumbs.

In a hot skillet, pour a little oil and sear the turkey for 2 minutes on each side. Place a few slices of cheese on top of the scaloppini and bake in the oven for 2 minutes to melt the mozzarella. Keep warm until ready to serve.

Italian tomatoes concassé preparation

In a pan with olive oil, cook the tomatoes on medium heat for 5 minutes, add the garlic and cook 3 min. Add the balsamic vinegar and remove from the stove. Put the basil, salt and pepper.

Spaghetti preparation

In a big pot of salty boiling water, cook the spaghetti for 7 minutes, strain it, put a nice drizzle of olive oil on it, salt and pepper.

To serve

In each plate, place a turkey scaloppini, a nice bunch of tagliatelles and concassé on the top.

Bon appétit!