

# Crispy veal scaloppini, tomato salsa, molten fresh mozzarella and arugula and aged balsamic vinegar salad |

Recipe for 4 portions



## Description

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

## Note

The veal scallops should be cooked at the last moment to keep the Panko crust crispy.

## Ingredients

### For the veal escalope

- 4 Unit(s) Veal scallop
- 2 Unit(s) Egg
- 30 Gr Flour
- 100 Gr Fresh mozzarella
- 150 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Olive oil

### For the tomato concassé

- 400 Gr Italian tomatoes
- 2 Sprig(s) Basil
- 30 Ml White balsamic vinegar
- 4 Clove(s) Garlic
- 60 Ml Tomato paste
- Salt and pepper
- Olive oil

### For the linguine

- 250 Gr Linguine
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **40 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.

### Veal scaloppini preparation

Salt and pepper before cooking. Dust with flour, then place the veal escalopes in eggs. Then, drain and place into Panko bread crumbs. In a medium hot pan, pour a little oil and sear the escalopes for 2 minutes on each side. Place a few slices on top of the scaloppini and bake in the oven for 2 minutes to melt the mozzarella. Keep warm.

### 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.

### Linguine preparation

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

### To serve

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

**Bon appétit!**