

Veal escalopes with olives and basil

Preparation + Cooking time: 20 min

Ingredients for 4 people:

- 600 to 800 g very thin escalopes
- 50 g pitted olives, green and/or black
- A small bunch of basil
- 20 cl white wine
- 20 cl stock (water + 1/2 cube chicken stock)
- 1 c tbsp flour
- 2 tbsp olive oil
- A knob of butter
- Salt and pepper



Preparation:

1. Cut the veal escalopes into three pieces. Put half of them in a large non-stick pan containing melted butter. Brown them quickly on both sides and remove them to a plate. Add 1 tbsp of oil to the pan and brown the rest of the escalopes. Add these to the others.
2. Put one tbsp of oil into the pan, and then add the flour. Stir for 1 min, and then add the white wine and stock. Scrape the bottom, stir well and simmer 2 min over a moderate flame to reduce. If necessary, filter the sauce and return it to the pan.
3. Add the olives, cut into rings, and the escalopes. Let them simmer for 5 min. Add the chopped basil and season to taste.
4. - Serve hot, with fresh pasta and a green vegetable.