



Piccata alla Milanese – Milanese-Style Schnitzel on Spaghetti with Tomato Sauce

Veal cutlets in a breading with savory Parmesan



Medium



4 Servings



30 min.



Piccata—in Italian, this refers to a small slice of meat, fish, or vegetables. In Piccata alla milanese, the Milanese-style cutlet, a small veal cutlet is coated in a flavorful breading made of flour, eggs, and Parmesan and fried in oil. In Milan, it's traditionally served over spaghetti. Magnifico!

Ingredients

4 small veal cutlets
500 g spaghetti
2 cans of ORO di Parma
Classico pasta sauce (400
g each)
5 tbsp ORO di Parma spicy
tomato paste
150 g Parmesan
1 onion
2 garlic cloves
4 eggs
50 g olives
150 g all-purpose flour
1 tsp oregano
50 g butter
10 tbsp extra virgin olive
oil
Salt and freshly ground
pepper
Fresh basil for garnish

Step 1: The Preparation

Peel and halve the onion so you can cut it into thin strips. Peel the garlic as well and finely dice it. Then pit the olives, chop them coarsely, and finally grate the Parmesan. Now it's time for the breading: Put flour in a soup plate, crack the eggs into a bowl, beat them, and season with salt and pepper. Now you can add the Parmesan as well. If the mixture becomes too thick, simply stir in a little milk.

Step 2: The Veal Cutlets

To fry the cutlets, pour plenty of olive oil into a large skillet—the meat should be swimming in hot oil. Don't season the cutlets; instead, dredge them first in flour, then in the egg-Parmesan mixture. Now you can add the cutlets to the pan and fry them for 1–2 minutes on each side. Once that's done, transfer the meat to a baking dish and place it in the oven at 100° C to keep it warm.

Step 3: Spaghetti in Tomato Sauce

Cook the spaghetti according to the package directions in a large pot of salted water. Meanwhile, sauté the onions, garlic, and olives in butter. Add the pasta sauce and let everything simmer for a few minutes. Then season the sauce with salt and pepper to taste. Now all you have to do is add the oregano and spicy tomato paste, stir everything together, and keep it warm over low heat. Once the spaghetti is done cooking, add it to the tomato sauce and mix everything thoroughly so that all the pasta is well coated with the sauce.

Step 4: The Finale

Arrange the spaghetti with the sauce on your plate and place the schnitzel on top. Garnish with a few basil leaves, serve, and enjoy. Così gustoso!

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