



Milanese-style Veal Chop

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Forget the wide and flat cotoletta that you think you know - originally, the traditional cotoletta alla Milanese was made exclusively with bone-in veal chops, carefully leaving the meat as high as the bone. The "elephant ear" style that you find at restaurants today was born through the influence of this classic Italian dish's cousin, the Viennese wiener schnitzel. Make it the authentic Italian way with the recipe below!

Yield: 4 servings

4 bone-in veal chops
1 1/2 cups breadcrumbs
3/4 cup flour
2 eggs
1/2 cup butter
Salt and pepper, to taste



Beat the eggs with a healthy grind of pepper in a shallow bowl. Set up two plates: one with the flour, and one with the breadcrumbs.

Start with one veal chop and dredge it in the flour, shaking off any excess. Then, dip the floured chop in the egg mixture, until completely covered on both sides. Next, lay the veal chop on the breadcrumbs, covering both sides. Repeat with the additional three veal chops.

Melt the butter in a large sauté pan until hot and golden. Add each veal chop, being careful not to overcrowd the pan, and cook for about ten minutes per side.

When golden and crispy, and when the meat is done, serve immediately with a pinch of salt, and garnish with sliced lemon.

Recipe courtesy of [Explora Lombardia](#) [2]

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