



cotoletta alla milanese

VEAL CHOPS MILANESE

25 minutes | 4 servings

4 bone-in veal rib chops

2 large eggs

Freshly ground black pepper

1½ cups fine plain breadcrumbs

½ cup (1 stick) unsalted butter

2 tablespoons extra-virgin olive oil

Fine sea salt

1 lemon, cut into wedges

Flat-leaf parsley leaves for garnish

Using the tip of a paring knife, scrape any meat from top 3 inches of rib, then pound meat to ¼-inch-thick; trim fat (butcher can trim and pound meat, and scraps can be frozen for later use to make a broth).

In a large shallow bowl, beat together eggs and pinch pepper. In a second large shallow bowl, spread breadcrumbs. Line a large platter with paper towels.

Holding and keeping bone clean from egg and breadcrumb coating, dip veal, 1 piece at a time, in egg mixture, letting excess drip off, then dredge in breadcrumbs, pressing to coat completely.

Heat butter and oil in large heavy skillet over medium-high heat, until foam subsides. Cook chops in 2 batches (without crowding) until golden brown, about 2½ minutes per side. Transfer to paper towels to drain, then season both sides with salt. Serve immediately, with lemon wedges and parsley. □