



UPPER REACH

handcrafted wines · swan valley

Upper Reach Merlot matched with Veal Scaloppine with Marsala & Mushrooms

150-180g Veal Scaloppine per person
Flour
4 thin slices of lemon
1 cup sliced mushrooms
1/4 cup marsala
1/4 cup stock (I use a tetra pack of prepared stock)

Thanks to Stephanie Alexander

Method:

Preheat oven (100 C) and put plates into warm. season meat with salt & pepper then dip in flour. Heat a knob of butter in frying pan.

Drop in lemon & brown on both sides, remove lemon onto a hot plate, then put veal in pan.

Seal for 1-2 mins, then turn & seal other side quickly. Remove veal to oven.

Tip in mushrooms and stir for 1 min. Add 1/4 cup of marsala allowing it to bubble up, stirring gently.

Stir in 1/4 cup of strong stock and bring to the boil, tip the cooked scaloppine into the sauce and serve straight away.

Serve with mash & salad.

Perfect with Upper Reach Merlot