

Strip of veal with lemon, spaghetti with cherry tomatoes and fresh basil |

Recipe for 4 servings



Description

Veal strips of topped with a creamy lemon sauce, spaghetti with cherry tomatoes and a chiffonade of fresh basil.

Note

To keep a piece of the summer, when harvest you pick a large amount of basil that you chop and mix it with a little olive oil. Freeze basil in ice cube trays. Once frozen, store cubes in an airtight container in the freezer.

Ingredients

For the spaghetti

- 300 Gr Spaghetti
- 2 Clove(s) Garlic
- 4 Sprig(s) Basil
- 60 Gr Parmigiano reggiano
- 250 Gr Cherry tomatoes
- 150 Gr Red onion
- Butter
- Salt and pepper
- Olive oil

For the veal strips

- 400 Gr Veal scallop
- 1 Unit(s) Lemon
- 100 Ml White wine
- 100 Gr Shallot
- 50 Ml Capers
- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

General preparation

Cut the cherry tomatoes in 4. Chop the red onion and shallot. Snip basil. Finely chop the garlic and the capers. Squeeze and zest the lemon. Slice your veal scallops into strips.

Preparation for spaghetti with cherry tomatoes and fresh basil

In a skillet with a little oil, fry the red onion and allow to caramelize, keep them aside. Cook the pasta in salted boiling water for 8 to 10 minutes until al dente. Drain and set aside in a large bowl. Incorporate half the chopped garlic, chopped basil, cherry tomatoes and caramelized onion.

Preparation for lemon veal strips

In a skillet with a drizzle of oil, sauté the veal escalopes until golden. Place on a tray In the same pan, remove excess fat cooking with paper towels. Pour a drizzle of olive oil and sauté the shallots for 1 minute. Add remaining minced garlic and cook 30 seconds. Deglaze with lemon juice and white wine, add the capers and reduce by half. Remove from heat and add a few cubes of cold butter, stir well. Put back the veal into the sauce.

To serve

On your plate, place the spaghetti with cherry tomatoes and basil with a pair of tongs. Place the veal escalope and top with the lemon sauce. Decorate your cutlets with Parmesan shavings.

Bon appétit!