



Veal Gorgonzola

6 oz. gorgonzola cheese (crumbled)

12 oz. heavy cream

8 oz. veal stock

1 1/2 lbs. veal tenderloin (2 oz. slices pounded thin)

1 cup flour

olive oil

salt and pepper

1. In a skillet, heat oil to saute. Lightly flour veal medallions.
2. When oil is hot, saute veal 1 minute on each side.
Remove from pan.
3. Deglace pan with 1/2 cup white wine, reduce to half.
Add cream and veal stock reduced to half.
Add crumbled gorgonzola, salt and pepper.
4. When cheese is melted, add veal medallions.
When veal is coated with sauce, plate.