

Veal Pizzaiola

Ingredients:

3 tablespoons Aurora extra virgin olive oil
4 veal scaloppine, cut in half
2 tablespoons butter
2 cloves garlic, thinly sliced
1 shallot, thinly sliced
1 teaspoon capers
6-8 ripe plum tomatoes, diced
¼ teaspoon dry oregano
Basil for garnish
Salt and pepper to taste

Directions:

1. Heat oil in a large sauté pan over medium high heat. Lightly season both sides of veal with salt and pepper. Quickly sauté veal on both sides until seared. Remove from pan and set aside.
2. Reduce heat to medium. Drain oil from pan and add butter, garlic, shallot and capers, sauté for a minute. Add tomatoes and oregano and cook until a simmer. Return veal to pan and gently simmer for 20 minutes with lid on or until veal is tender and sauce reached desired consistency. Transfer to serving platter and garnish a drizzle of olive oil and fresh basil. Serve immediately.

Cauliflower a la Nonna

Ingredients:

1 small to medium cauliflower, cut into florets
1 cup all purpose flour
3 eggs
2 tablespoons grated Parmigiano
1 tablespoon finely chopped parsley
2-3 cups Aurora vegetable oil for deep frying
2 tablespoons Aurora hot or mild Muffaletta
Salt and pepper to taste

Directions:

1. Bring a large pot of salted water to a boil. Blanch cauliflower for 2-3 minutes then place in cold water to cool. Strain and set aside to dry.
2. In a medium heavy bottom pot, add 2-3 inches of vegetable oil and bring temperature up to 350 degrees over medium heat.
3. Meanwhile, place flour in a bowl. In a separate bowl, add eggs, Parmigiano, parsley, salt and pepper then whisk to combine. Lightly toss cauliflower into flour, shake off any excess and dip into egg mixture. Coat well, and place into hot oil. Fry for 2-3 minutes, or until golden brown.
4. Remove from oil and place onto a paper towel lined dish to absorb any excess oil. Place onto serving platter and top with Muffaletta and chopped parsley. Serve warm or at room temperature. Enjoy!