

**Intingolo di Vitello alla Novese (Piedmont)**  
**(Veal Stew alla Novese)**

(Serves 6)

**Ingredients:**

900 gr. or 2 Lbs	Veal for stew; cut in cubes 1.5"
15	green olives in brine, drained
1 Tbsp. or 15 ml.	rosemary leaves, fresh or preserved in salt
6	sage leaves, fresh or preserved in salt
2 Tbsp. or 25 ml.	capers, drained
1 small clove	garlic, peeled
1 small piece	lemon peel
2 cups or 500 ml.	dry white wine
4 Tbsp. or 50 ml.	olive oil
2 Tbsp. or 25 ml.	sweet butter
½ cup or 125 ml.	flour
	salt and freshly ground pepper

**Method:**

1. Pit the olives. Finely chop the rosemary, sage, capers, garlic, and lemon peel together on a board.
2. Transfer the chopped ingredients to a crockery bowl and add the wine. Stir very well.
3. Heat the oil and butter in a flameproof casserole over medium heat. Lightly flour the veal cubes
4. When the butter is completely melted, add the meat and sauté until golden brown on both sides, approximately 3 minutes per side.
5. Add the wine with all the chopped ingredients, cover the casserole, and simmer for about 50 minutes.
6. Adjust to personal taste with salt and pepper, cover again and simmer for an additional 25 minutes.
7. Serve with Risotto.

**EVOO = Extra Virgin Olive Oil**

