Pomì
O Così. O Pomì.

Scaloppini a la pizzaiola



Preparation time: 20 min
Difficulty: Medium

Ingredients

- Basil: to taste
- Black olives: 100 gr
- Black pepper: to taste
- Butter: 20 gr
- Dry oregano: to taste
- Extra-virgin olive oil: 20 gr
- Garlic: 1 clove
- Large salt cured capers: 10
- Salt: to taste
- Sliced veal: 600 gr

Preparation

Cut in half the olives, rinse the capers to remove excess salt and set aside.
Place the meat between two sheets of baking paper and flatten it with a meat mallet. Add salt and pepper. In a pan, warm half the butter and brown half of the slices until they become golden. Set on a plate and then do the same with the other half of butter and meat. In the same pan, warm the oil, brown the garlic and remove it as soon as it begins to become golden.

Add the **Pomì Organic Tomato pulp**, olives and capers, a pinch of salt and let it flavor for one minute.
At this stage, combine the meat by immersing it well in the sauce, lower the heat and let it cook for five-seven minutes, making sure not to reduce the sauce too much. Place the scallops on a serving plate, add the sauce, sprinkle with plenty of oregano and garnish with some basil leaves.

For this recipe we used:

Organic Tomato Pulp 500 gr

