

## **Veal Paillard w/ “ratatouille”, olives and panisse**

*Serves 4*

- 1 1/2 -2 lbs. boneless veal loin, trimmed and silver skin removed
- 2 oz. butter
- Salt and pepper
- 1 lg. onion, diced
- 2 zucchini, seeded and diced
- 1 large eggplant, peeled and diced
- 2 roasted red peppers, diced
- 1 pint cherry tomatoes, washed
- 3 garlic cloves, finely chopped or microplaned
- 1 cup olive oil
- 1 t smoked paprika
- 1 T fresh oregano, chopped or 1 t dried oregano
- ½ c mixed olives (preferably picholine and kalamata) finely chopped
- 2 c. water
- 2 c. milk
- ½ c. chickpea flour
- 3 T cornmeal
- 1 lemon, zested and juiced

Oven at 225, toss tomatoes in enough olive oil to coat and pinch of salt. Place in baking dish in an even layer and slow roast till sweet, making sure they remain whole, approx 1-1 ½ hours.

### **Ratatouille**

- 1 Heat ¼ c olive oil over medium heat in a rondeau or large sauté pan. Add onions and eggplant and 1 T salt and let cook for 10 minutes with a cover, stirring every 2 minutes.
- 2 Add zucchini and cook for an additional 10 minutes with a cover, add additional oil if vegetables look dry.
- 3 Finally add roasted peppers, oregano, garlic and smoked paprika, cook an additional 5-10 minutes until flavors come together.

### **Panisse**

1. Combine water, milk, chickpea flour and cornmeal in a saucepan and turn heat on high. Whisk mixture constantly until mixture thickens and becomes a thick batter, approx. 10 minutes.
2. Add ¼ c olive oil, lemon zest and salt to taste. Whisk to incorporate.
3. Place mixture into a square, plastic lined container and put in refrigerator for 1 hour. After mixture is cool, unmold from container and cut into the shape you desire.
4. Heat ¼ c olive oil over medium high heat and fry panisse lightly on both sides until golden brown.

### **Veal Paillard**

1. Slice veal into portions approx. ½ inch thick and wrap individually in plastic wrap.
2. With a meat mallet, carefully pound the cutlets into uniform ¼ inch thick portions. Be careful not to tear the meat.
3. Heat a sauté pan over medium high heat, season veal slices with salt and pepper, add butter to pan and sauté veal on each side for 2 minutes, finish with lemon juice.

### **Presentation**

1. Place ratatouille in center of plate and place veal slices on top.
2. Garnish with slow roasted tomatoes, chopped olives and panisse. .