



Pink Champagne? Ooh la la!

MOËT & CHANDON BRUT ROSÉ

Cherry, vanilla, and lemon aromas segue into this pink Champagne's full bodied, crisp and long lasting flavour. Great with light meats or alone as an appetizer.

\$74.25 750 mL 482026

FRANCOIS SAYS:

"The earthy berry-fruit notes of the rose Champagne will heighten the flavours of this rich veal dish. Use the same Champagne in the sauce recipe!"



Veal Scaloppini With Mushroom Champagne Sauce

BY JENNIFER MCLAGAN

Try making this dish with chanterelles or a mixture of different mushrooms. Just remember to cook them separately as cooking times vary. Delicious with baby bok choy and wedges of polenta. Serves 4.

2 tbsp (25 mL) butter
 3 tbsp (45 mL) olive oil
 10 oz (300 g) mushrooms, cleaned and sliced
 1 shallot, finely chopped
 ¾ cup (175 mL) Champagne
 ¼ cup (50 mL) whipping cream
 4 veal scaloppini, about 4 oz (125 g) each
 3 tbsp (45 mL) flour, seasoned with salt and pepper
 2 tbsp (25 mL) chopped parsley

1. In a frying pan, heat 1 tbsp (15 mL) each of the butter and oil, then add the mushrooms. Cook, stirring until they release their juices. Don't be tempted to add more oil - just keep stirring - and when the mushrooms are almost soft add the shallots and continue to cook for 2 more minutes. Add ½ cup (125 mL) of the Champagne and deglaze the pan, then add the cream and bring to a boil. Set aside.

2. In a clean frying pan, heat the remaining butter and oil. Dip the scaloppini in the seasoned flour, then place in the pan and cook 1 minute per side. Remove from the pan. Pour in the remaining Champagne and bring to a boil, scraping up any browned bits from the bottom of pan. Add the mushroom mixture, the cooked veal and any juices from the meat. Finish cooking the veal in the sauce, turning to coat, about 2 minutes in all. Check the seasoning and add the chopped parsley.