

Elizabethan Veal Scallops

Serves 6 - 8

From www.Seatofmars.com

Email: Jason@seatofmars.com

9 Inch unbaked pie pastry
7 cups trimmed and chopped raw greens (Spinach, Chicory, Endive, Sorrel) all washed
2 Scallions, minced
1 tablespoons dried Strawberry leaves
1 tablespoon of dried Violet leaves
Half a teaspoon of thyme
Quarter of a cup of white wine or Rose
Half a teaspoon of Salt
3 Egg yolks plus 2 whites, hardboiled and finely chopped
2 additional tablespoons of wine
1 Tablespoon of currants
Quarter teaspoon Cinnamon
Pinch of Cloves
Pinch of Mace
Salt to taste
Half pound of Veal cutlets, pounded very thin and cut into 6 - 8 pieces.
1 tablespoon of butter cut into small pieces
1 tablespoon of Raisins
5 - 6 Prunes pitted and minced
1 additional tablespoon of butter and cut into small pieces

- 1) Bake pie shell at 425 degrees for 10 minutes. Reduce the temperature to 350 degrees and bake for an additional 5 minutes. Let cool
- 2) Place freshly washed (moist) greens, scallions strawberry and Violet leaves and Thyme in a large enamelled pot. Sprinkle with a quarter of a cup of wine and salt.
- 3) Cover and steam over high heat about 3 minutes or until greens wilt. Place wilted greens in a colander to drain.
- 4) In a bowl, prepare stuffing of chopped eggs, wine, currants and spices. Add half a cup of wilted greens chopped finely and salt. Mix thoroughly.
- 5) Place about 2 tablespoons stuffing on each piece of cutlet: set a small piece of butter on stuffing and wrap meat around it so that ends of meat overlap slightly. Set aside.
- 6) Add raisins and Prunes to remainder of wilted greens. Mix well. Place mixture in pie shell.
- 7) Arrange stuffed cutlets on greens in an attractive design.
- 8) Dot with additional tablespoons of butter
- 9) Cover tightly with Aluminium foil
- 10) Bake at 375 degrees for 20 minutes or until Veal is cooked.
- 11) Remove foil and serve as you would a pie

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