

Authentic Normandy Veal Cutlets with Le Rustique Brie

Preparation Time: 20 mins

Serves: 4

Cooking Time: 25 mins



Ingredients:

- 1 Le Rustique Brie, cut into cubes
- 4 veal cutlets
- 600g small potatoes
- 2 apples
- 2 shallots
- 5 cl cider
- 2 dsp thick double cream
- 30g butter
- 3 dsp vegetable oil
- Juice of one lemon
- 2 dsp shredded parsley
- 1 dsp shredded chervil
- Salt and pepper

Preparation method

1. Heat 2 desert spoons of oil in a frying pan and add the rinsed potatoes, leaving their skins on.
2. While the potatoes are cooking, heat half the butter and the remaining oil in a second frying pan and add the seasoned cutlets.
3. Cook them on a high heat for one minute on each side, then reduce the heat and cook for a further 7 minutes on each side.
4. Peel the apples, remove their cores and cut them into quarters.
5. Squeeze over the lemon juice. Peel and slice the shallots.
6. Remove the cutlets from the frying pan and replace them with the remaining butter. Toss in the apples and cook them for 3 minutes on each side before removing them from the pan.
7. Sweat the shallots in the frying pan before adding the cider, double cream and cubed Le Rustique Brie.
8. Allow the cheese to melt, and then add the herbs.
9. Season well and reheat the cutlets in the sauce for about 2 minutes.
10. Serve the cutlets with the potatoes and apples, and pour the sauce over the top.