



WISCONSIN CHEESE PRESENTS

FAVORITE FOODS WITH CHEF *Michael Symon*

EPISODE
3

Veal Chop Milanese with Wisconsin Fresh Mozzarella

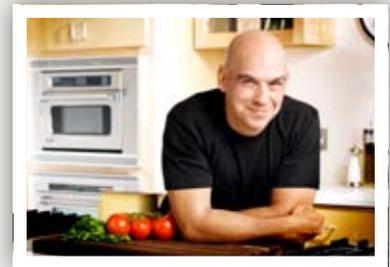


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Veal Chop Milanese with Wisconsin Fresh Mozzarella

BY CHEF MICHAEL SYMON

Chef Michael Symon brings to life the flavors of Italian cuisine in this tantalizing dish. Wisconsin Fresh Mozzarella and Wisconsin Aged Parmesan bring a delectable flavor to this rich fare. Cool basil salad heaped over breaded and crispy veal chops hits all the right spots.



ABOUT THE CHEF

Chef Michael Symon graduated from the Culinary Institute of America in Hyde Park, New York in 1990. He is a restaurant owner, chef, author, and TV personality. He has garnered countless accolades over the years, among them the renowned title of "Iron Chef" in 2007 and the James Beard Foundation award in 2009.



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COOKING DIRECTIONS

Start the salad: In mixing bowl, combine garlic, balsamic vinegar and salt. Slowly whisk in extra virgin olive oil. Add onion, toss to coat evenly and set aside to marinate 10 minutes.

Make the chops: While onions marinate, place veal chops on cutting board; cover with large pieces of plastic wrap. Pound chops with meat mallet to 1/4-inch thickness. Place flour, eggs and breadcrumbs in three separate bowls wide enough to accommodate the chops. Lightly whisk eggs. Stir 3/4 cup Parmesan cheese into breadcrumbs. Season chops with salt and pepper. Dredge chops in flour, shaking off excess. Dip chops in egg and then in breadcrumbs to uniformly coat.

Heat large sauté pan over medium and add olive oil and butter. When oil is hot, brown chops in pan until golden, about 3 minutes per side. Remove to paper towel-lined plate and set aside.

Finish the salad: In large bowl, toss grape tomatoes, Fresh Mozzarella cheese, salt and pepper to taste, arugula and basil. Add reserved vinaigrette and toss. Place veal chop in center of each plate and top with serving of salad. Sprinkle Parmesan cheese over. Serve immediately.

No. of Servings: 4

INGREDIENTS

For the salad:

- 1 garlic clove, minced
- 3 tablespoons balsamic vinegar
- Kosher salt and cracked black pepper
- 1/4 cup extra virgin olive oil
- 1 red onion, thinly sliced
- 1 cup grape tomatoes, halved
- 2 cups Wisconsin Fresh Mozzarella cheese, diced
- 3 cups arugula
- 12 fresh basil leaves
- Freshly shaved or grated Wisconsin Parmesan cheese for garnish

For the chops:

- 4 12-ounce bone-in veal chops
- 2 cups all-purpose flour
- 4 large eggs
- 3 cups panko breadcrumbs
- 3/4 cup (about 3 ounces) Wisconsin Parmesan cheese, grated
- Kosher salt
- 1/4 cup olive oil
- 2 tablespoons unsalted butter



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FEATURED CHEESE

Wisconsin Fresh Mozzarella

Mild, tasty, and always a crowd pleaser, Fresh Mozzarella should be eaten when only a few days old. This succulent cheese is submerged in water to maintain its freshness. Fresh Mozzarella is a creamy white color and usually kneaded, then stretched and formed into balls or logs before it's sold.

FLAVOR: Delicate, milky, and mild.

GOES WELL WITH: Crackers, fresh or sun-dried tomatoes, olives, basil, olive oil, and melons.

LIKES THESE DRINKS: Chardonnay and Pinot Gris.



FEATURED CHEESE

Wisconsin Parmesan

Widely considered to be the king of Italian-style cheeses, Parmesan is added to many dishes to enhance flavor. Parmesan's flavor intensifies with age. While commonly grated and melted into food, Parmesan also works well as a table cheese. Wisconsin cheesemakers lead the U.S. in production of award-winning Parmesans.

FLAVOR: Buttery, sweet, and nutty. Intensifies with age.

GOES WELL WITH: Crackers, grapes, figs, plums, honey, walnuts, olives, and balsamic vinegar.

LIKES THESE DRINKS: Brandy, Chardonnay, Chianti, Madeira, Merlot, Pinot Gris, Riesling, Sauvignon Blanc, and Scotch.