



## *TARRAGON VEAL MEDALLIONS* with *Bocconcini*

*4 servings*

¼ cup	<b>PASTENE Pure Olive Oil</b>	60 mL
1 lb	<b>veal fillet sliced ½ inch (1 cm) thick</b>	500 g
½ cup	<b>dry white wine</b>	125 mL
1 cup	<b>veal or chicken stock</b>	250 mL
4	<b>balls of Bocconcini cheese, sliced</b>	4
4 tbsp	<b>pitted black olives, minced</b>	60 mL
1 tbsp	<b>chopped fresh tarragon</b>	15 mL
	<b>salt and pepper</b>	

- Preheat oven broiler.
- Heat olive oil in a skillet over medium-high heat. Add veal in several batches and sauté for 2 minutes on each side. Season well with salt and pepper and remove from skillet.
- Add wine to skillet and bring to boil. Add veal stock. Simmer for 5 minutes, and then set aside.
- Meanwhile, arrange veal on baking tray. Place bocconcini slices on top of veal, and garnish each slice with a dab of black olive spread. Sprinkle with chopped tarragon and place under broiler until cheese melts.
- Serve immediately with the wine sauce.