



TARRAGON VEAL MEDALLIONS with *Bocconcini*

4 servings

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

- 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.