

ITALIAN VEAL LEMON PICCATA

Cooking Time

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Difficulty: Easy

Cost: Medium

Servings: 4

Cooking Method: Stovetop

Cuisine: Italian

Ingredients

- 1.1 lb veal cutlets (very thin)
 - 5 ½ tablespoons butter (divided)
 - 1 lemon
 - All-purpose flour (for dredging)
 - Fresh parsley, chopped
 - Salt to taste
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Instructions

1. Using a meat mallet, pound the veal cutlets on a cutting board until **very thin**. Piccata should be thinner than traditional scallopini.
 2. Place some flour on a plate and dredge the veal cutlets on both sides. Shake off excess flour.
 3. Melt most of the butter in a large skillet over medium-high heat.
 4. Add the veal cutlets and cook for about **5 minutes total**, turning frequently, until lightly golden.
 5. Squeeze the lemon and strain the juice. Mix it with **an equal amount of warm water**.
 6. Pour the lemon mixture into the skillet and cook for a few minutes until the sauce slightly reduces.
 7. Sprinkle chopped parsley over the meat and season with salt.
 8. Add small pieces of the remaining butter on top and allow them to melt into the sauce.
 9. Serve immediately, spooning the pan sauce over the veal. Garnish with lemon slices and additional parsley if desired.
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Tips for Perfect Veal Piccata

- Veal must be **very thin** for authentic texture
- Do not overcook — veal cooks very quickly
- No cream in traditional Italian version
- No capers in this classic preparation
- Use fresh lemon juice only
- Butter should emulsify naturally into the sauce