



Photography By David Baldwin

Chef's Table: Carlucci's Waterfront

Mozzarella and broccoli rabe veal chop with red wine sauce

Serves 1

Ingredients:

- 1 14-16 oz veal chop
- 5 oz broccoli rabe
- 3 slices mozzarella cheese
- 2 tbsp black pepper
- 1 tbsp dill seed
- 1 tbsp red pepper flakes
- 2 tbsp paprika
- 1 tbsp salt
- 1 tbsp granulated garlic
- 2 oz red wine
- 1 tsp flour
- 4 garlic cloves, thinly sliced
- 4 tbsp extra virgin olive oil
- 2 oz red wine

Method:

To make the veal chops and broccoli rabe, slit each veal chop to create a pocket, then grill for eight to 10 minutes per side, until cooked. In a separate pan, sauté the broccoli rabe with 3 tbsp olive oil, two garlic cloves, pepper, dill seed, red pepper flakes, paprika, salt and granulated garlic. Cook until heated through and stems are tender, about four minutes, then place mozzarella cheese on top and heat until melted. Stuff broccoli rabe mix inside the veal chop and heat if necessary.

To make the sauce, sauté two garlic cloves with 1 tbsp of olive oil over medium heat. Mix in red wine and flour, stirring until combined and thickened. Drizzle over veal, then serve.



Cousins Carlo Capuano and Carlo Capuano, managing owners

WHEN YOU GO:

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