

## Roast Veal with Lemon and Aniseed

Pair with Danzante Chianti wine.

Serves: 6-8 people

Chef Donatella Zampoli

### Ingredients:

3 lb. 4 oz. noix of veal (fleshy upper part of the fillet end of a leg of veal, cut lengthwise)

1 medium onion - finely chopped

4 lemons

1.2 oz. aniseed

Meat stock

White wine

4 fluid oz. extra virgin olive oil

2 oz. butter

Salt and pepper

### Directions:

Sauté the onion in the oil and butter until golden. Add the veal and let it brown on both sides over a high flame. Add the juice of 2 lemons, salt and pepper. Add the aniseed and the remaining two lemons cut in halves.

Cook the meat slowly, adding the wine a little at a time, and then towards then end, some of the meat stock. Cook for at least 45 minutes until the meat is tender and the sauce well reduced.