

Dinner & A Book Recipes

Episode #1209 – Mozart's Last Aria

Uccellini scappati (Escaped Birds) Serves 2

Pound 2 very thin slices of veal. On top, layer a slice of prosciutto and several leaves of sage. Roll up and attach with a toothpick and fry on both side in 2 T. Butter. Serve with parslid potatoes.

For dessert prepare hot mulled wine. To a bottle of red wine, add orange juice, brandy and some sugar to taste. Heat on high heat till hot and serve in small mugs.

You can purchase a nice Viennese chocolate torte and serve it for dessert. Viennese usually purchase their desserts from a pastry shop. Add extra whipped cream on top, if you wish.

Consommé de Frittata (soup with crepes)

In a blender, place three cracked eggs, $\frac{3}{4}$ c. flour, $\frac{1}{2}$ c. milk and 2 T. melted butter. Pulse until blended. In a small crepe pan, place and heat 1 T. butter. Pour batter into pan and cook on both sides. Bubbles will form on the top when the crepe is ready to be turned. In the meantime, prepare a beef consommé using canned broth, unless you have already prepared a broth.

Roll up the crepe and cut into $\frac{1}{4}$ inch slices. Pour 1 cup of consommé in to 2 small soup bowls. Add the chopped crepe and top with chopped parsley. This serves as the first course.

Hot Mulled wine.

In a saucepan, heat $\frac{3}{4}$ c. water, $\frac{1}{2}$ c. sugar and an orange studded with cloves. Cook for 20 minutes. Add one bottle of red wine. Serve in small mugs.