

## Scaloppine with Asparagus and Two Sauces

16 spears thin asparagus  
1½ pounds veal, chicken or turkey scaloppine  
½ cup flour  
4 tablespoons butter  
1 tablespoon olive oil  
1 cup beef broth  
½ cup dry Marsala or Madeira  
⅓ cup grated Fontina Val d'Aosta  
Salt and pepper

### Cheese Sauce

3 tablespoons butter  
3 tablespoons flour  
1 cup milk  
Pinch of salt  
½ bay leaf  
1 egg yolk  
¼ cup heavy cream  
⅓ cup grated Fontina  
Grated nutmeg  
Pinch cayenne

### Cheese Sauce

Melt 3 tablespoons of butter in a small saucepan over medium heat. Whisk in 3 tablespoons of flour, and cook for a few minutes without coloring. Add a pinch of salt to 1 cup of milk and heat until hot. Whisk the milk into the roux until well thickened. Add ½ of a bay leaf and simmer a few minutes.

In a small bowl, beat 1 egg yolk with ¼ cup of heavy cream. Whisk in about ¼ cup of the hot sauce by dribbles, then return all to the saucepan. Simmer for a couple minutes. Add a generous grinding of nutmeg and a pinch of cayenne. Fold in ⅓ cup of grated Fontina Val d'Aosta. Blend until melted. Remove the bay leaf, then set aside.

### Asparagus

Trim any woody ends from asparagus spears and wash. Blanch in salted water for just a couple of minutes until barely tender. Remove and refresh under cold water. Dry on paper towels. Set aside.

### Scaloppine

Pound the scaloppine thin with a mallet or rolling pin between two layers of waxed paper. Dry on paper towels, and sprinkle with salt and pepper. Place ½ cup of flour on a plate. Dredge the scaloppine in the flour, then shake off excess in a sieve.

Heat 2 tablespoons of the butter and 1 tablespoon of olive oil in a skillet. When the foam subsides, quickly brown the scaloppine, about 2 minutes per side. Remove to a platter and keep warm.

### Wine Sauce

Deglaze the skillet with ½ cup of dry Marsala and 1 cup of beef broth, scraping up any coagulated bits from the scaloppine. Boil down rapidly until reduced to a syrupy consistency. Off the heat, swirl in the remaining 2 tablespoons of enrichment butter, and continue stirring until well blended.

**Assembly**

Place the scaloppine slices on a broiler pan. Cut the asparagus spears to match the length of the scaloppine. Divide the spears evenly and place on top of the scaloppine. Spoon enough cheese sauce over each scaloppine to cover. Sprinkle the remaining Fontina over the cheese sauce. Run under a hot broiler just until the cheese begins to brown.

Spoon a pool of wine sauce onto each serving plate, then place the gratinéed scaloppine on top of the wine sauce.