

Butterfly macaroni with schnitzel and sage

For 4 persons, preparation time: 25 minutes

4 schnitzel cutlets (veal)

250 g (1/2 lb) mushrooms

1 tomato

10 fresh sage leaves

Butterfly macaroni, 75 g (3 oz) per person

Salt

50 g (2 oz) butter

Pepper

1 dl dry white wine, approx 10% of an American bottle

1.5 cup crème fraiche

50 g (2 oz) old Gouda cheese

Cut the veal in strips.

Wash the mushrooms and cut them in strips. Cut the skin of the tomato, plunge it in boiling water and flay it. Cut the tomato in blocks.

Boil the macaroni in much boiling water with salt, nearly ready to eat. Heat 80% of the butter in a frying pan and fry the veal strips approx. 5 minutes. Take the veal out of the pan and sprinkle salt and pepper over it. Put the rest of the butter in the same pan (with the left over grease) and fry the mushrooms and sage for some minutes, pour the wine on it and cook the mix until nearly all moisture has been evaporated. Stir the crème fraiche through the mushrooms and heat it to boiling point. Add the veal strips and tomato and heat the mix. Add salt and pepper as desired. Drain the macaroni in a colander and stir through the veal-mushroom mix.

Put the mix in a pre-heated bowl and serve with grated cheese.