



Saltimbocca alla Romana



4 - 6 servings

INGREDIENTS

- 8 thin sliced cutlets, veal, pork or chicken
- 8 slices of prosciutto
- 8 large sage leaves
- 1/2 cup flour, for drenching
- 5 oz white wine
- 2 tbsp olive oil
- 2 tbsp butter
- Salt and pepper to taste

DIRECTIONS

1. Begin by assembling one slice of prosciutto over each cutlet.
2. Place one sage leaf over the prosciutto, and hold in place with a toothpick.
3. Lightly flour each cutlet but only on the meat side.
4. Repeat with all.
5. Place the olive oil and butter in a large sauté pan. When the butter has melted, add the cutlets, prosciutto side down.
6. Cook on medium heat for a couple of minutes.
7. Turn cutlets, add salt and pepper to taste and cook until golden.
8. Add the wine and cover.
9. Turn heat to low and slowly cook the meat for 5 minutes longer.
10. Serve saltimbocca hot with the pan juices drizzled over them.