

Saltimbocca alla Romana

Italian · Main Course · Medium · 30 min total · Serves 4

Roman-style veal cutlets topped with prosciutto and sage, pan-fried in butter and white wine.

Ingredients

- 8 veal cutlets (thinly pounded)
- 8 slices prosciutto (thin)
- 8 fresh sage leaves
- 3 tbsp butter
- 0.5 cup dry white wine
- 0.25 cup all-purpose flour (for dredging)
- 0.25 tsp salt
- 0.25 tsp black pepper

Method

1. Place prosciutto slice and sage leaf on each veal cutlet. Secure with toothpick.
2. Lightly dredge veal side only in flour.
3. Heat butter. Place veal prosciutto-side down first, cook 2 min. Flip, cook 2 more min.
4. Remove veal. Deglaze pan with wine, scraping up bits. Reduce by half.
5. Pour pan sauce over saltimbocca. Serve immediately.

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