



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Veal Saltimbocca alla Romano

Ingredients

- 4 6oz. Slices of Veal Scaloppine
- 4 Thin slices Prosciutto
- 12 Fresh Sage Leaves
- 1 cup all purpose flour
- $\frac{3}{4}$ cup Dry White Wine
- 3 Tblsp. Olive Oil
- 2 Tblsp. Butter
- Salt and pepper to taste

Preparation

Season the veal with salt and pepper on both sides. Place three sage leaves on each scaloppine. Place one slice prosciutto on each scaloppine with sage leaves to cover surface, tucking under any that hangs over. Press firmly over surface to seal the veal and prosciutto.

Dredge the scaloppini in flour and coat lightly on both sides.

Heat olive oil and 1 tblsp. Butter in frying pan over medium high heat. Sautee the veal starting with prosciutto side down until lightly browned, flip and brown other side.

Add wine to the pan and cook until the alcohol is evaporated. Remove scaloppini from pan, reduce sauce further with 1 tblsp. butter. Stir and pour sauce over the saltimbocca.



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