



Saltimbocca alla Romana

Roman Veal Escalopes

Ingredients (2 people):

- 4 x 75g (2.64 oz.) veal escalope
- 4 slices prosciutto di Parma
- 4 sage leaves
- Butter and olive oil
- About 100ml (0.4 cup) white wine
- A frypan, toothpicks

Preparation:

1. Lay out the escalope on a flat surface.
2. Place a sage leaf and a slice of prosciutto on it, and thread them together with a toothpick.
3. Pound the meat with flour on both sides.
4. Place butter and oil in the frypan and once melted, place the veal on the prosciutto side first.
5. Cook 2 minutes on the first side and 2 minutes on the other one.
6. Add the wine and cook until the sauce thickens up. Now you have a buttery sauce to serve with your Saltimbocca.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!