

"SALTIMBOCCA" ALLA ROMANA ROMAN STYLE "SALTIMBOCCA"



Ingredients for 4:

4 thinly sliced veal cutlets (scaloppine)
4 slices thinly sliced prosciutto
8 fresh sage leaves, plus more for garnish all purpose flour, for dredging
2 spoons extra-virgin olive oil
2 spoons butter
50 ml dry white local wine
50 ml chicken broth
Lemon wedges, for serving
salt

Preparation

1. Put the veal cutlets side by side on a sheet of plastic wrap. Lay a piece of prosciutto on top of each piece of veal.
2. Gently flatten the cutlets with a rolling pin until the pieces are about 0,5 cm thick and the prosciutto has adhered to the veal.
3. Lay a couple of sage leaves in the center of each cutlet. Weave a toothpick in and out of the veal to secure the prosciutto and sage.

4. Put some flour in a shallow platter and season with a fair amount of salt; mix with a fork to combine. Dredge the veal in the seasoned flour, shaking off the excess.
5. Heat the oil and 1 tablespoon of the butter and in a large skillet over medium flame. Put the veal in the pan, prosciutto-side down first. Cook for 3 minutes to crisp it up and then flip the veal over and saute the other side for 2 minutes, until golden.
6. Transfer the saltimbocca to a big dish, remove the toothpicks, and keep warm.
7. Add the wine to the pan, let the wine cook down for a minute.
8. Add the chicken broth and remaining spoon of butter, swirl the pan around.
9. Season with salt (if needed). Pour the sauce over the saltimbocca, garnish with sage leaves and lemon wedges; serve hot.

Notes

"Saltimbocca" means jump to the mouth, just to say that you had to eat very hot.