

# Veal Saltimbocca Alla Romana Recipe

**Serves:** 4 | **Prep Time:** 15 Min | **Cook Time:** 15 Min | **Difficulty:** Easy



## Serving Suggestions

Because this dish is so protein heavy, I would recommend serving this with either a first course (*primo piatto*) like a Carbonara pasta dish, or another starch like roasted potatoes.

In the Italian style, don't add the pasta or potato to the same dish as the veal. Be sure to serve these on separate plates with a delicious dry white wine from Lazio.

## INGREDIENTS

- 8 Thin Veal Cutlets
- 8 Slices Of Prosciutto (Crudo, **not** Cotto)
- 16 Sage leaves
- 4 oz. (120 ml) of dry white Wine
- 2 oz. (60 gr) Butter
- Salt and Pepper To Taste

## DIRECTIONS

1. Layer 1 veal cutlet on the bottom, add one slice of Prosciutto and one (or two if small) sage leaf. Stick a toothpick through all three layers to hold them in place. Repeat for all 8 pieces of veal.
2. Add butter to a medium hot sauté pan and when bubbling and the cutlets, sage side down first.
3. After the edges start to brown, flip the cutlets and add white wine and let reduce a little.
4. Add the pepper and while there is still a sauce, remove the cutlets, add one of two pieces to a plate and drizzle the sauce over the top.
5. Serve immediately, but remember to tell your guests about the toothpicks.