

Saltimbocca alla Romana

Thin veal cutlets topped with prosciutto and sage, quickly pan-cooked in butter and white wine.

Saltimbocca alla Romana finished dish

Ingredients

- 8 thin veal cutlets
- 8 slices prosciutto crudo
- 16 fresh sage leaves
- 40 g butter
- 2 tbsp olive oil
- 120 ml dry white wine
- A little flour for dusting
- Black pepper

Method

1. Place prosciutto and sage on each cutlet and secure with toothpicks.
2. Lightly dust the plain side with flour and season with pepper.
3. Heat butter and oil in a skillet over medium-high heat.
4. Cook cutlets prosciutto-side down first for about 1 minute, then flip briefly.
5. Transfer to a warm plate.
6. Deglaze pan with white wine, reduce slightly, and spoon sauce over cutlets.

Notes

Traditional Italian preparation; adjust seasoning to taste and use the best quality ingredients available.

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