

# **Saltimbocca alla Romana**

## **Ingredients**

For one serving:

- 1 or 2 large, very thin veal or beef cutlets
- salt to taste
- sage leaves or dried sage to taste
- 2 - 4 slices prosciutto
- toothpicks
- 1/4 cup flour, sifted
- 1 Tbsp olive oil
- 1 Tbsp butter
- 1/2 cup frascati or other dry white wine

## **Directions**

Trim the cutlets and cut them so they can fit in your sauté pan. Tenderize them using a mallet, tenderizer or your fists. Place them on a working surface, and season them with salt to taste. Cover them with sage leaves or dried sage. Lay a slice or two of prosciutto on top of the sage. Using toothpicks, fasten the prosciutto to the cutlets. Coat both sides of each cutlet with flour. Set aside.

Melt oil and butter together on a large sauté pan over medium heat. Add the cutlets and cook for a minute. Add the wine and continue cooking, turning, until the cutlets are cooked through and the sauce has thickened. Remove the toothpicks and serve the cutlets topped with the sauce.