

Veal Saltimbocca

Jump in the Mouth

Serves 4

- 4 veal cutlets - 4-5 oz each
- 2-3 Tbsp. flour
- 4 Tbsp. butter
- 1/4 cup extra virgin olive oil
- 1/3 cup dry white wine
- 1/3 cup salted chicken stock
- 4 thin slices Volpi Prosciutto
- 4 thin slices Italian Fontina cheese
- 2. tbs. cold butter to finish

Place each cutlet between 2 sheets of plastic wrap and pound very thin.

Dredge cutlets in flour seasoned with salt and pepper.

Melt butter with 1/2 the oil in a heavy skillet. Sautee veal over high heat 1-2 minutes each side, until just brown.

Add remaining oil if necessary and sautee remaining cutlets.

Remove cutlets to a warmed platter and top with prosciutto then cheese.

Reduce heat and add the mushrooms & both sage leaves and saute.

deglaze the pan by adding wine as you scrape the pan to loosen any caramelized pieces.

Add chicken stock and stir the mixture well.

Correct seasoning with salt and freshly ground pepper and reduce by half.

Add cold butter and swirl to thicken sauce.

Top veal with sauce placing one whole sage leaf on top of each serving.

Serve immediately.

BUON APPETITO