

Saltimbocca



Ingredients

Veal or chicken, 100 gms per person	Plenty of butter
Prosciutto - enough to cover the meat	Flour
Sage - one leaf per meat square	White wine half a cup

Method

Slice veal thinly and cut into 2 inch shapes
Cover each shape with prosciutto and a single sage leaf
Secure with toothpick
Coat meat in flour

Melt butter in pan and fry meat squares lightly
Remove from pan
Add wine to pan and cook for a few minutes to form glaze
Pour glaze over meat squares

