

Saltimbocca

Ingredients

Veal or chicken, 100 gms per person

Prosciutto - enough to cover the meat

Sage - one leaf per meat square

Plenty of butter

Flour

White wine half a cup

Toothpicks

Method

Slice veal thinly and cut into 2 inch squares

Cover each square 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

Serve

