

SALTIMBOCCA ALLA ROMANA



25 MINS



NOT TOO TRICKY



SERVES 4

INGREDIENTS

4 x 150g higher-welfare veal
escalopes

8 fresh sage leaves

8 slices of higher-welfare
prosciutto

2 tablespoons unsalted butter

olive oil

1 good swig of marsala

1 lemon

METHOD

- 1 Place the veal escalopes on a chopping board, leaving a little space between them. Cover with clingfilm and, using your fists or a rolling pin, bash them out until they are about 5mm thick, then discard the clingfilm.
- 2 Season both sides of the flattened veal with a little black pepper (there's no need for salt as the prosciutto is quite salty). Lay 2 sage leaves flat on each piece of veal, then place 2 pieces of prosciutto on top to cover the meat, and fold over the sides to neaten up.
- 4 Heat a frying pan over a medium heat and add 1 tbsp butter and a drizzle of oil. Add 2 escalopes to the pan and fry for about 2 minutes on each side, until golden brown.
- 5 When done, remove to a plate and cover with foil to keep warm. Fry the other 2 escalopes in the same way, then remove to the plate, cover with foil and set aside.
- 6 Put the pan back on the heat, add the remaining butter and the marsala and simmer for 1 minute until you have a lovely sweet, glossy sauce.
- 7 Serve the saltimbocca with pasta, polenta or boiled or roast potatoes, and cut the lemon into wedges for squeezing over.