

CHEF ROSS' SALTIMBOCCA ALLA ROMANA



WHITE CLIFFS
SENIOR LIVING

A WATERMARK RETIREMENT COMMUNITY

SERVES 4-6

6 veal cutlets (about 2 lbs)

Kosher salt and freshly ground black pepper

12 slices prosciutto di parma

12 sage leaves, plus more for garnish

1/2 cup all-purpose flour

2 Tbsp unsalted butter

3 Tbsp olive oil

1 cup dry white wine

Slice the cutlets in half and pound to 1/4-inch thick. Sprinkle each cutlet with salt and pepper on one side only. Using a toothpick, secure a slice of prosciutto and a sage leaf on top of each cutlet. Add the flour to a plate, sprinkle with salt and pepper and whisk together. Dredge each cutlet through the flour and shake off the excess. In a 12-inch skillet, melt the butter in the olive oil over medium high heat. Add four cutlets, prosciutto-side down, into the pan. Cook for about 3 minutes on each side. Add wine to the skillet, and cook until the sharp smell of wine is cooked off, about 3 minutes. Repeat with the remaining cutlets using a clean skillet. Serve the cutlets on a large platter and drizzle with the sauce. Garnish with fresh sage.

