



SALTIMBOCCA ROMAN STYLE

INGREDIENTS

2 slices of boneless pork loin per person

2 slices of ham per person

2 slices of provolone per person

Fresh Sage

Butter

Salt

Pepper

INSTRUCTIONS

Pound the pork slices with a meat tenderizer until soft and thin

Remove any gristle, if present.

Gently rinse and dry the sage.

Arrange a slice of ham on top of each slice of pork followed by the sage.

Pin the three layers together using a toothpick.

Melt a knob of butter in a non-stick pan over medium high heat.

As soon as it starts to bubble, add the meat carefully and

let it sear gently on each side for a couple of minutes

to brown the veal and crisp the ham.

Pour some white wine over the meat and

let it continue cooking on a medium low heat.

Season with salt and pepper to taste and remove from the heat.