



JERNEJ KITCHEN

VEAL SALTIMBOCCA

Veal Saltimbocca is a tasty dish with prosciutto, sage, and a gentle, luscious sauce—the perfect meat dish for special occasions.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	20	MINUTES

VEAL SALTIMBOCCA

600 g (22 oz) thin veal steaks, cut into 3 mm (1/8 inch)

12 sage leaves (for the meat)

150 g (5.3 oz) thin prosciutto

100 g (3/4 cup) all-purpose flour

2 tbsp olive oil

2 tbsp unsalted butter, for cooking

80 ml (1/3 cup) white wine (Pinot Grigio)

4 sage leaves, for sauce

1 tbsp butter, for sauce

TOOLS AND EQUIPEMENT

kitchen knife
large plate
pan or skillet

PREPARE THE MEAT

For this recipe, we need 12 small, thin veal steaks. Cut the meat yourself or ask your butcher to do it for you. If the steaks are too thick, gently beat with a rolling pin or meat mallet to get 3mm (1/8 inch) steaks. Pat dry the meat with a paper towel. Season lightly with salt and pepper and press one sage leaf into the middle of the meat. Place one slice of prosciutto over the sage and press to stick together. The prosciutto should cover the steak, but not hang over. Cut the prosciutto in half in that case and use a smaller piece. di pršut pritismo v meso, da se sestavini povežeta.

COOK THE MEAT

Add flour to a large plate. Lightly coat the steaks on both sides and shake off any excess flour. Place a large pan over medium heat. Add oil and butter. Add a third of the steaks with prosciutto side down when the butter melts. Make sure there's enough space between them. Cook the meat for 2 minutes on each side or until they are cooked and soft. Transfer to a plate and repeat the process with the rest of the meat.

SAUCE

Place the same pan to medium heat. Add the white wine and sage. Cook for about 2 - 3 minutes for the alcohol to evaporate. Remove from the heat and stir in the butter cut into small cubes. Stir until the butter melts and combines with the white. The sauce should be thick and creamy.

SERVE

Transfer the steaks to a large plate and pour the sauce all over.