



VEAL SALTIMBOCCA

COURTESY OF
PAULIE'S RESTAURANT
HOUSTON, TX

INGREDIENTS

- 6 oz. Veal slice, (or 8oz chicken breast) pounded thinly and evenly
- 1 slice prosciutto, thinly sliced, translucent
- 2 slices fresh mozzarella, thin
- 3 tbsp. olive oil
- 1 large garlic clove, sliced
- 3 oz. chicken stock
- 3 oz. Marsala wine
- 1 tbsp. unsalted butter
- Juice of half lemon
- 2 fresh sage leaves
- Kosher Salt
- Fresh ground pepper
- ½ cup Bob's Red Mill All-purpose flour

DIRECTIONS

- 1. Heat olive oil in sauté pan over medium-low heat.**
- 2. Salt and pepper both sides of veal (or chicken) and dredge in flour.**
- 3. Lay the prosciutto on top of the veal then lay sage leaves on top of the prosciutto. Secure with a toothpick.**
- 4. Saute in oil veal side down until $\frac{3}{4}$ done. Be careful with veal, it is easy to overcook.**
- 5. Drain off oil. Add Marsala to pan to deglaze. Add chicken stock, garlic and lemon juice.**
- 6. Place fresh mozzarella on top of prosciutto, trying not to touch the pan. Add butter to pan to thicken.**
- 7. Once sauce thickens, plate and remove toothpick, then pour sauce over. You can remove the veal and plate while sauce is still thickening to prevent over-cooking.**

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