



# *Saltimbocca alla romana*

A RECIPE BY EAT & WALK ITALY

## *Ingredients*

- 8 slices raw ham
- 8 leaves sage
- A pair of curls butter
- Half glass white wine
- 00 flour type
- a pinch of salt
- 8 slices veal

**Preparing time 15 min**

**Cooking time 5/10 min**

**Serves 4**

## *Directions*

- The first thing to do to cook the saltimbocca alla romana is to cut the veal fettine on the edges
- Take the slices of cured ham, a seasoned and tasty ham, overlap the slices and cut them into the same size as the slice itself.
- Wash the sage leaves and dry them by dabbing them with a cloth, overlap them in the center, on the slice of ham and stop it with the toothpick.
- Finally flour the saltimbocca alla Romana on both sides.
- Put a couple of curls of butter to melt in a large skillet, when the butter has melted settle the saltimbocca, putting them on the side without filling.
- After having browned them on both sides, sprinkle with white wine, cook for a few minutes and place them on top, gently removing the toothpicks.