

# PLAIN & Fancy COOKING

## Saltimbocca Allo Scalogno & Vino Teroldego

*From George Pecora, Sous Chef, Gate House Hotel,  
Niagara-On-The-Lake, Ontario, Canada*



### Ingredients:

2 (3 oz.) medallions veal provimi  
1 oz. prosciutto ham, thinly sliced  
10 leaves fresh sage  
salt and pepper to taste  
flour  
extra virgin olive oil  
2 oz. unsalted butter  
Sauce -  
6 oz. Teroldego wine  
1/2 oz. sage, chopped  
1/2 oz. shallots, chopped

parsley, chopped  
1 oz. butter

**To Prepare:** Gently pound veal into medallions. Layer with several sage leaves, ham, and more sage leaves. Flour meat and fry in oil. Remove from pan and set aside. Deglaze pan with wine. Add butter and sage, shallots and parsley to make sauce. To serve, pour the sauce over the medallions.

(over)

♥**Healthful hint:** Go easy on adding salt as the prosciutto is salty enough for the recipe.

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