

altimbocca

Ingredients

Veal or chicken, 100 gms per person

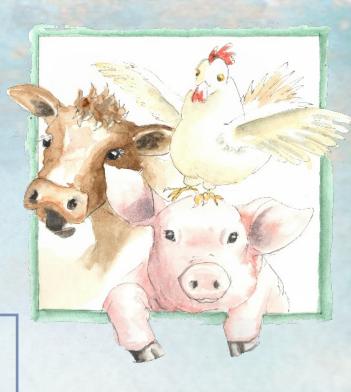
Prosciutto - enough to cover the meat

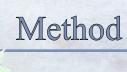
Sage - one leaf per meat square

Plenty of butter

Flour

White wine half a cup





Slice veal thinly and cut into 2 inch shapes

Cover each shape with prosciutto and a single sage leaf

Secure with toothpick

Coat meat in flour

Melt butter in pan and fry meat squares lightly

Remove from pan

Add wine to pan and cook for a few minutes to form glaze

Pour glaze over meat squares

