

VEAL SALTIMBOCCA

Total preparation and cooking time: 40 minutes (Makes 4 servings)

Ingredients:

1 lb.	Veal leg cutlets, cut $\frac{1}{8}$ to $\frac{1}{4}$ -inch thick
$\frac{1}{4}$ tsp.	Ground white pepper
1 tbsp.	Thinly sliced fresh sage
2 oz.	Thinly sliced prosciutto, cut to fit cutlets
1 $\frac{1}{2}$ tbsp.	Unsalted butter
$\frac{1}{4}$ cup	Diced seeded tomato
2 oz.	Shaved Parmesan cheese

Sauce:

$\frac{1}{3}$ cup	Dry white wine
1 tsp.	Minced fresh sage

Instructions:

1. Pound veal cutlets to $\frac{1}{8}$ -inch thickness, if necessary. Sprinkle cutlets with pepper. Sprinkle sliced sage on tops of cutlets; cover with prosciutto. Cover cutlets with a piece of parchment or waxed paper; with hand, gently press prosciutto into the cutlets.
2. Heat $\frac{1}{2}$ tablespoon butter in large nonstick skillet over medium heat until melted. Place 2 or 3 cutlets in skillet, prosciutto side down. Cook 2 to 3 minutes or until veal is cooked through, turning once so that prosciutto is on top. Remove cutlets; keep warm. Repeat twice to cook remaining cutlets.
3. Add wine to skillet; increase heat to medium-high. Cook and stir until slightly syrupy. Stir in any juices released from cutlets; remove from heat. Stir in 1 tablespoon room temperature butter and minced sage. Spoon sauce over cutlets. Top with tomato and cheese. Serve immediately.