

SALTIMBOCCA ALLA ROMANA

Saltimbocca, as its name suggests, melts in your mouth and has to be one of my all-time favorite meals. I have eaten it all over Europe but, surprisingly, found my favorite recipe not in Rome but in a tiny village in the Italian Swiss Alps.

10 small veal cutlets
10 slices boiled ham, prosciutto
if possible
10 fresh sage leaves, or 1
teaspoon dried sage
2 tablespoons Parmesan
cheese
black pepper
6 tablespoons butter
1 1/4 cup Marsala wine

Place the cutlets on a cutting board and flatten them with blows from the side of a cleaver or mallet until they are about 1/4 inch thick. Cut slices of the ham approximately the same size (3-4 inches square) and place one on each cutlet. Lay a fresh sage leaf (or a sprinkle of dried sage) on each ham slice and sprinkle on about 1/2 teaspoon of freshly grated Parmesan cheese. Grind on a little black pepper, then roll up and secure with a wooden toothpick.

Melt the butter in a skillet and saute the rolls gently, turning constantly to ensure that they brown evenly. When brown, pour on the wine and wait for it to begin to bubble. Then cover and simmer for about 10 minutes or until the meat is tender to the fork and the sauce is reduced. Place the rolls on a preheated serving dish. Remove the toothpicks, pour the sauce over the rolls and serve immediately.

Serves 4-6