

VEAL SCALLOPINE

Saltimbocca

6-8 servings

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| 8 | veal scallopine (boneless cutlets) | 8 |
| 8 | slices of prosciutto ham | 8 |
| 8 | fresh sage leaves | 8 |
| ½ cup | all-purpose flour | 125 mL |
| 3 tbsp | PASTENE Pure Olive Oil | 45 mL |
| ½ cup | dry white wine | 125 mL |
| 1 tbsp | PASTENE Tomato Paste | 15 mL |
| 1 | envelope of demi-glace or brown gravy mix | 1 |
| ⅓ cup | PASTENE Pitted Olives, sliced | 75 mL |

- Lay veal slices flat, and lay a slice of prosciutto on each. Top with a sage leaf, and secure with a toothpick.
- Coat each piece of veal lightly in flour.
- Heat olive oil in a skillet over medium-high heat. Cook veal about 2 minutes on each side. Remove from pan and keep hot.
- Add wine to skillet. Stir and bring to a boil. Stir in tomato paste and demi-glace or gravy mix (dissolved according to package directions). Stir in olive slices and heat through. Serve veal with olive sauce, and vegetables of your choice.

1



Lay veal slices flat, and lay a slice of prosciutto on each.

2



Top with a sage leaf, and secure with a toothpick.

3



Coat each piece of veal lightly in flour.



4
Heat olive oil in a skillet over medium-high heat. Cook veal about 2 minutes on each side. Remove from pan and keep hot.



5
Add wine to skillet. Stir and bring to a boil. Stir in tomato paste and demi-glace or gravy mix (dissolved according to package directions).



6
Stir in olive slices and heat through.