

# VEAL SCALLOPINE

## *Saltimbocca*

6-8 servings

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

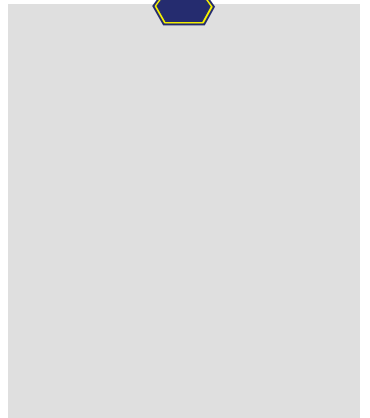
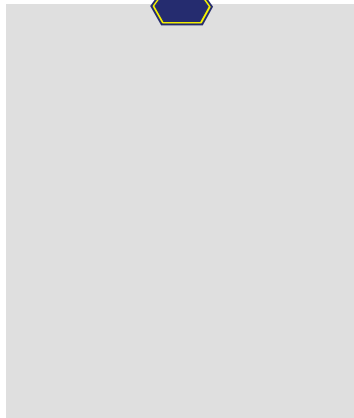
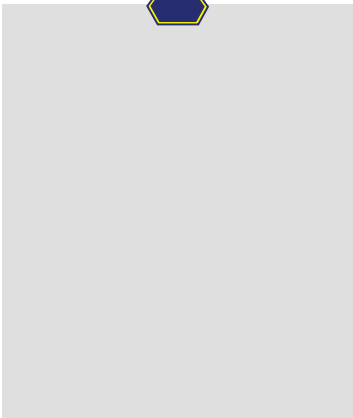
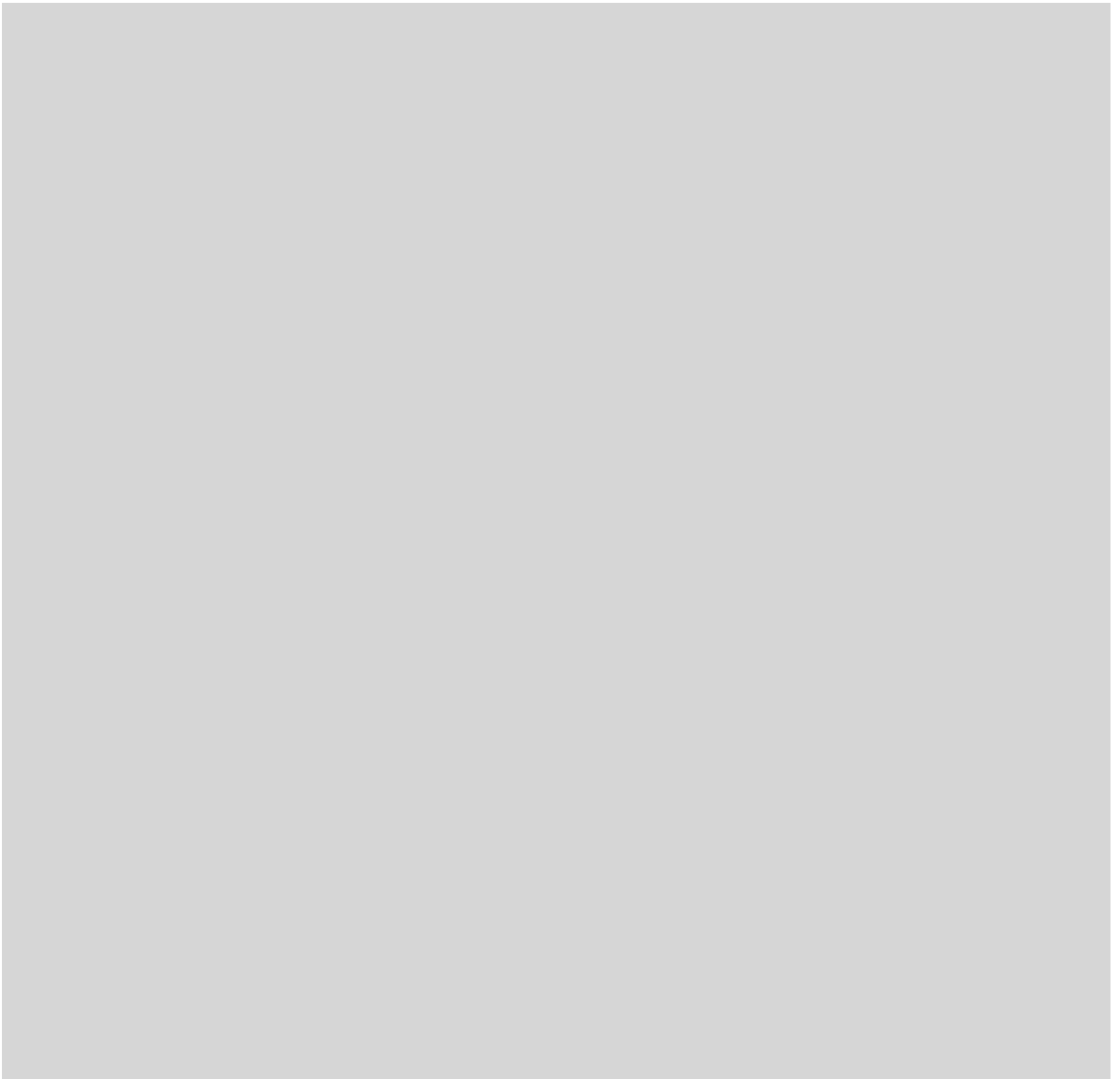


*Top with a sage leaf, and secure with a toothpick.*

3



*Coat each piece of veal lightly in flour.*



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