

# Saltimbocca, Stephanie's

4 ea Veal cutlets or scaloppini, 3/4 lb. Pounded VERY thin  
4 slices Prosciutto  
4 slices Provolone cheese  
- - Pepper

1/2 cup flour (2 oz)  
1/2 tsp Sage, ground  
2 tbsp Olive Oil

1 clove Garlic, minced  
1/2 cup White Wine

- Pound veal very thin
- Pepper - lightly
- Layer veal, prosciutto, cheese
- Roll up and secure with toothpicks
- Dredge in flour / sage mixture
- Brown veal rolls in oil
- Add garlic at end of browning
- Add wine – **NOTE: Wine can catch on fire!**
- Pressure cook 5 minutes
- Remove toothpicks
- Serve immediately

Source: Fagor: "Pressure Cooking for Every Occasion", modified