



CANA'S FEAST

OREGON WINERY

☀ MAY 2015 CELLAR CLUB ☀

PORK SALTIMBOCCA ALLA ROMANA

PAIRED WITH 2012 SANGIOVESE GROSSO, YIELD: 4 SERVINGS

INGREDIENTS:

8 EACH PORKLOIN CUTLETS, 3 OZ. THIN SLICES
4 SLICES PROSCIUTTO, THINLY SLICED, CUT IN 1/2 CROSSWISE
12 SAGE LEAVES, MINCED. RESERVE 1/3 FOR SAUCE
ALL-PURPOSE FLOUR (*for dredging*)
KOSHER SALT
FRESHLY GROUND BLACK PEPPER
2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
4 TABLESPOONS BUTTER
2 TABLESPOONS DRY WHITE WINE
1/4 CUP VEGETABLE BROTH
1 TEASPOON LEMON JUICE, FRESH

METHOD:

1. Place pork cutlets between 2 pieces of plastic wrap and pound with a meat mallet until thin. Remove top layer of plastic and sprinkle a pinch of minced sage leaf over meat then place a half piece of prosciutto on top of each pounded cutlet. Pound the pork lightly to adhere sage and prosciutto.
2. Dredge the pork in the seasoned flour, shaking off the excess.
3. Heat the oil and 1 tablespoon of the butter in a large sauté pan over medium-high heat until very hot but not burnt. Put the pork in the pan, prosciutto-side down first. Cook for 2 minutes and then turn over and sauté the other side for 2 minutes, until golden. Transfer the saltimbocca to a serving platter and keep warm.
4. Add the remaining sage to the pan and cook a few seconds. Add wine to the pan and reduce for 1 minute. Add the broth, lemon juice and remaining (cold) butter and turn off the burner. Swirl the pan while the butter melts.
5. Adjust seasoning with salt and pepper. Pour the sauce over the saltimbocca and serve immediately.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

WINECOUNTRYCOOKINGSTUDIO.COM