

Veal Involtini with fresh mozzarella, sage and prosciutto, Marsala sauce |

Recipe for 4 portions

Description

White wine sauce, veal and fresh mozzarella. Hands down greatness, right over here!

Note

You can also fold the veal escalope on itself to enclose the fillings like a sandwich, this is the Saltimbocca way.

Ingredients

Involtini

- 4 Unit(s) Veal scallop
- 4 Slice(s) Prosciutto
- 8 Leaf(ves) Sage
- 8 Slice(s) Fresh mozzarella
- 4 Unit(s) Toothpick

White wine sauce

- 75 Gr French shallot
- 150 Ml Marsala

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Mise-en-place

Hammer down the veal until very thin.

Slice the prosciutto and the mozzarella.

Mince the shallot.

Involtini

In a hot pan, colour the involtini in vegetable oil and butter, on each of its sides. Reserve on a cooking tray.

Put some prosciutto, some sage and a nice slice of mozzarella on them.

With the help of a toothpick to hold them, fold and roll them nicely.

Sauce

Cook the shallot with some butter, on medium high heat and once translucent, add in the Marsala to deglaze and let everything reduce and come together for a minute.

Once the sauce thickened a little bit add in the Involtini. Rectify.

Bon appétit!