

## **pork saltimbocca**

*serves 8*

### **gather:**

1kg pork fillet cut into 100gm portions  
16 fresh sage leaves  
10 slices of thin prosciutto  
1/2 cup plain flour  
150gm unsalted butter  
2 tsp olive oil  
1 cup dry white wine  
Salt & pepper to taste

### **create:**

Using a meat mallet gently flatten pork. Dip pork into seasoned flour and shake off excess. Lay a piece of prosciutto on each pork piece and top with 2 sage leaves. Secure with a toothpick.

Heat oil and half the butter in a large, shallow frypan over high heat. When very hot, cook veal, prosciutto-side down, for 1 minute (in batches). Turn and continue cooking for a further 30 seconds, then transfer to a plate and keep warm.

To make the sauce, pour wine into the pan to deglaze. Bring to a boil and simmer for 3-4 minutes until reduced, add the remaining butter. Heat for a further minute. Pour over warm pork.

Serve with green beans and boil chat potatoes.