



## Featured Recipe

From: Feature Story  
**Olympic Restaurant**

### Saltimbocca alla Romana

Escalopines of veal with prosciutto, pan fried and served with a Marsala Sauce

Category: Entree

#### *Ingredients:*

Loin of Veal cut into Medallions and batted (6 oz portions)	3 pounds 12 ounces
Prosciutto thinly sliced (just a little larger than the batted veal medallion)	17.8 ounces
Fresh Sage	½ bunch
Salt & Pepper	as needed
Olive Oil	.1 liter
Fresh Butter	1.7 ounce

#### VEAL MARSALA SAUCE:

Veal Stock (Demi Glace)	14.7 pints
Carrots, chopped	1 pound 3 ounces
Celery, chopped	1 pound 3 ounces
Onions & Leeks, chopped	2 pounds 6 ounces
Sweet Marsala Wine	2 pints 1.8 fluid ounce
Thyme	as needed
Garlic	as needed



#### *Preparation:*

SAUCE (Approximately 10 1/2 pints):

Roast the mire-poix to good color. Add wine, reduce. Add the veal stock and let reduce to 3/4, then strain it.

#### PROCEDURE:

Lay out the batted veal medallions.

Place the leaves of sage (3-4 depending on the size) on top of the veal and push down a little.

Lay the sliced prosciutto over the veal (the prosciutto should just wrap over the edge of the veal) and press down slightly.

Place the veal medallions on a serving tray and garnish with a sprig of sage.

The sauce, additional marsala olive oil and fresh butter is served in saucier's and the vegetables and potatoes apart.

The dish is then cooked and finished in the restaurant by the waiter.