




Veal saltimbocca

Roast kipfler potatoes

 30 minutes

 Skill
Medium

 CAL About
640

GATHER
YOUR PINK
INGREDIENTS



Ingredients

1	2	4	 Serves
2	4	8	Prosciutto slices
75g	150g	300g	Green beans
1/2	1	2	Butter stick
1/2	1	2	Sage bunch
50ml	100ml	200ml	Marsala stock
2	4	8	Veal escalopes
100g	200g	400g	Kipfler potatoes

Method

! Pre-heat oven to 180°C. Boil a kettle of water.

UTENSILS: Small saucepan, two large frypans



PREPARE THE INGREDIENTS

Roughly chop the prosciutto. Top and tail the beans. Slice the potatoes into 1 cm pieces on an angle.



COOK THE POTATOES

Place a medium frypan with 2 tbs of oil over a high heat. Cook the potatoes for 4-5 minutes until golden brown. Turn and repeat for a further 5 minutes. Transfer into the pre-heated oven and cook for 10 minutes.



COOK THE VEAL

Place a large frypan with 1 tbs of oil over a high heat. Cook the veal for 1-2 minutes. Turn and immediately add the chopped prosciutto and sage. Cook for a further minute. Add the stock to the pan and reduce the stock by half. Finally, add the butter, stir and reduce the stock by half again.



COOK THE BEANS

Cook the green beans in a saucepan of boiling water for 3 minutes. Remove from the heat, strain and set aside.



PLATE THE DISH

To plate the dish, serve the veal alongside the beans and potatoes. Pour over any remaining stock from the frypan.

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Wine Matching

Pair with a South Australian Cabernet.