

Saltimbocca in Marsala Spätzle

Ingredients:

1 veal escalope/person
10 fresh sage leaves
5 slices of Prosciutto
Flour, for dredging
2 tbsp of olive oil
1 tbsp butter
5 tbsp white wine
5 tbsp chicken stock
5 tbsp Marsala
Salt/Pepper
Fresh sage leaves to garnish

Spätzle (prepared)
Fresh Asparagus

Sauce:

White Wine
White Wine vinegar
3 shallots, finely chopped
4 tbsp tarragon, finely chopped
3 egg yolks
2 sticks butter
Lemon juice

Preparation:

Saltimbocca:

- 1** Beat the veal escalopes until very thin. Season them with pepper/salt and lay two fresh sage leaves on the meat. Then lay the Prosciutto slices over the sage leaves and secure them with wooden toothpicks. Dredge lightly with a little flour.
- 2** Heat the olive oil and butter in a large skillet and fry the escalopes until golden brown, about 4-5 minutes. Remove and keep warm.
- 3** Add the wine, stock and Marsala to the skillet, boil the sediment loose and reduce by half. Season and pour over the Saltimbocca. Garnish with sage leaves.

Spätzle:

Slightly brown the Spätzle in clarified butter in a large skillet.