

PALMINA



Steve's Saltimbocca

Paired with Nebbiolo, Santa Barbara County

Serves six

1 cup flour
salt & pepper
3 boneless, skinless chicken breasts, about ½ lb each
6 pieces of prosciutto- thinly sliced
12 sage leaves
wax paper
4 tablespoons butter
½ cup white wine

1. Season the flour and put in a plate or shallow bowl.
2. Butterfly cut the chicken breasts lengthwise into equally sized pieces. Place each half in between two pieces of wax paper and pound out the chicken until it is ¼" thin.
3. Put 2 pieces of sage on each slice of chicken, then place a piece of prosciutto over the sage. Dredge each piece of assembled chicken on both sides in the seasoned flour.
4. Heat the butter in a large flat bottomed pan until it is melted, but not brown. Add the chicken two or three pieces at a time and sauté on each side until slightly browned - 1-2 minutes on each side. Remove the chicken and keep warm.
5. When all the pieces of chicken have been cooked, pour the wine into the pan to deglaze. Turn the heat on high, stirring the bottom of the pan as the wine reduces by half.



To serve, pour the white wine sauce over the chicken and season with salt & pepper if necessary.
Serve with Risotto Milanese for a traditional meal! Enjoy!