



Chicken Saltimbocca

Chicken breast with Prosciutto and Sage

Ingredients

500 g chicken breast, 100 g Prosciutto, salt, pepper, 10 – 12 fresh sage leaves, 250 ml white wine, 50 g butter

Cut the chicken breast into thin slices, beat them until really flat and season with salt and pepper. On each slice put half a slice of the Prosciutto and 2 – 3 sage leaves. Roll the slices and fix them with a tooth pick.

Heat the butter in a pan, add the rolls and fry them until golden brown. Take them off the pan and set them aside. Add the wine and reduce at maximum heat. Maybe you have to add some more butter.

Pour the sauce over the rolls and serve immediately.