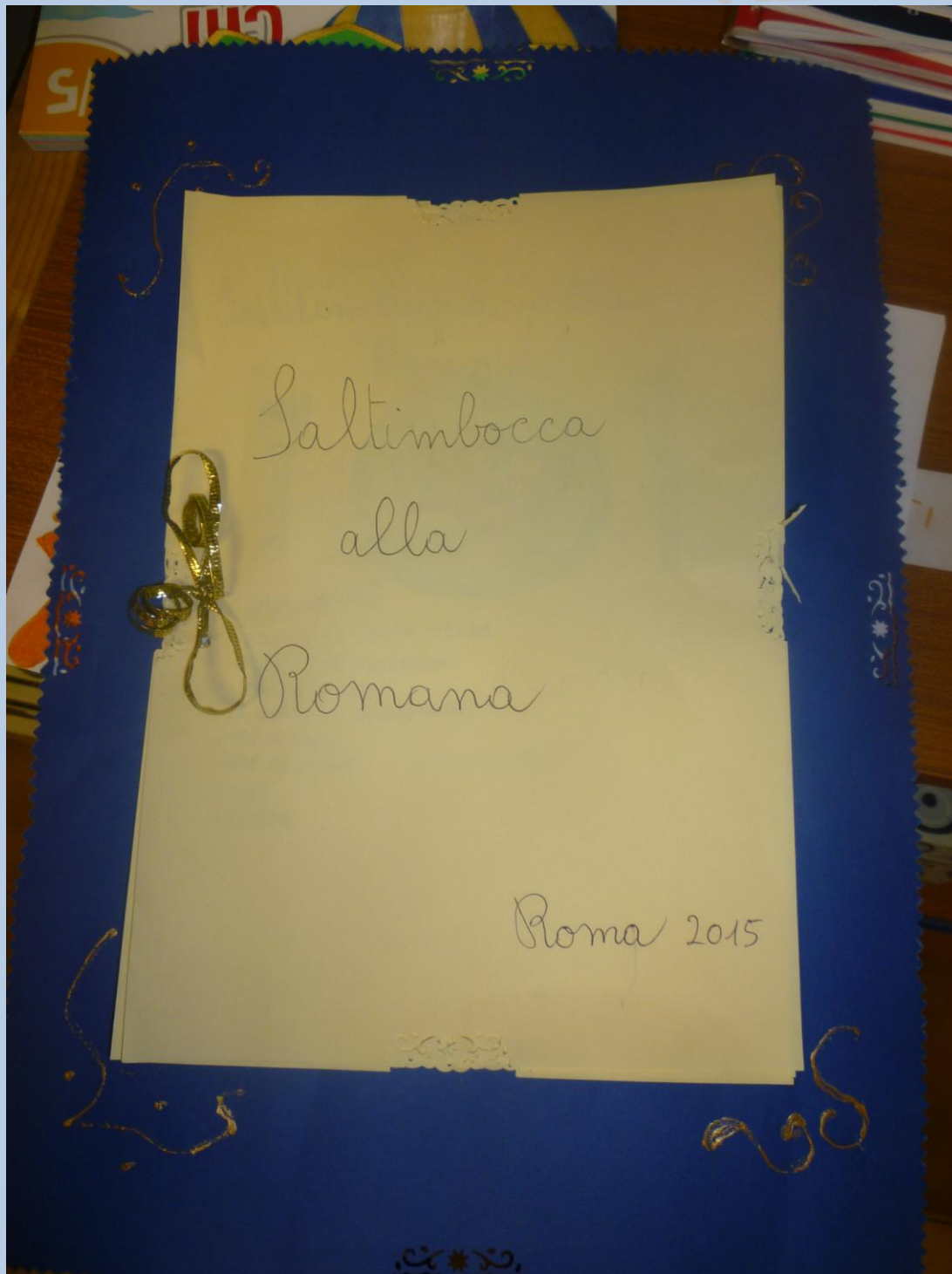
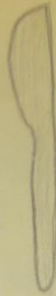
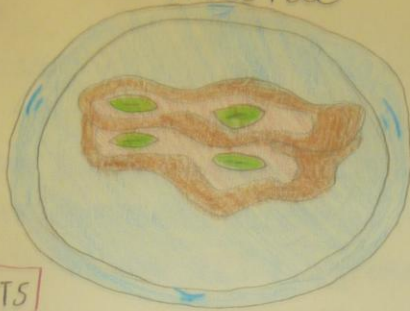


Saltimbocca alla romana



'altimbocca alla Romana



INGREDIENTS

- 8 SLICES OF MINUTE STEAKS
- 8 SLICES OF PARMESAN
- 50G. OF BUTTER
- 1 GLASS OF WHITE WINE
- 10G. OF SAGE
- 60G. OF FLOUR
- SALT
- PEPPER

WAY OF MAKING

CUT THE SLICES OF MEAT, ADD SALT AND PEPPER.
PUT A SLICE OF PARMESAN ON EACH SLICE OF MEAT AND
A LEAF OF SAGE AND JOIN TOGETHER WITH A
TOOTHPICK.

FLOUR THE SLICES OF MEAT JUST IN THE SIDE WITHOUT
PARMESAN.

PUT IN A PAN BUTTER AND THEN ADD THE SLICES OF
TINOTE STEAKS AND COOK FOR FEW MINUTES.

ADD WHITE WINE AND LET IT VAPORATE. DISTRIBUTE
SALTIMBOLLA ON A PLATE AND PUT THE SAUCE OF
COOKING

AND.....

..... "BUON APPETITO"

3A

Tivoli 2015
classe 3^a A

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