

Veal saltimbocca cooked in MIELE steam oven, tomatoes spaghetti with lemon and parmeggiano.

Recette pour 4 personnes

Description Veal steak stuffed with mozzarella and sage, wrap in prosciutto, serve with spaghettis garnish with sherry and sundried tomatoes, lemon, basil and parmeggiano.

Ingrédients

For the saltimbocca

- 4 Unit(s) Veal scallop
- 8 Slice(s) Fresh mozzarella
- 8 Slice(s) Prosciutto
- 8 Leaf(ves) Sage
- 15 Ml Wheat flour
- 45 Ml Butter
- 125 Ml White wine
- 125 Ml Chicken stock

- Salt and pepper
- Olive oil

For the spaghettis

- 200 Gr Spaghetti
- 1 Unit(s) Lemon
- 0.50 Box(es) Cherry tomatoes
- 4 Unit(s) Sundried tomatoes
- 4 Sprig(s) Basil
- 60 Ml Parmesan
- 3 Unit(s) Garlic

- Salt and pepper
- Olive oil

Préparations

Temps de préparation **30 mins**

For the preparations

Slice the mozzarella, pick the sage. Cut the sherry tomatoes in half, mince the sundried tomatoes, mince the basil, shred the parmeggiano, zest the lemon and squeeze the juice. Chop the garlic.

For the saltimbocca

Tenderize the veal steak between two saran wrap. Stuff each one with two slices of mozzarella and two leaves

of sage, fold it and wrap it with two slices of prosciutto. Put the saltimbocca on a saran-wrap and roll it. Cook it in the steam oven MIELE. In a pan cook the flour a little bit with a knob of butter, add the wine and the chicken stock, reduce it half way.

For the spaghettis

In a big pot of salty boiling water cook the spaghettis until al dente. In a pan with olive oil sweat the garlic, add the sherry tomatoes and cook it 1 more minute, add the strain spaghettis, the basil, the sundried tomatoes, the zest and the lemon juice.

For the plating

Finish the saltimbocca 2 minutes in the pan. Plate it and cover it with the sauce, roll the spaghettis on the side and garnish with the shred parmeggiano.

Bon appétit!