

Pork Saltimbocca

Serves 6

Chef Carrie Wong

1 cup all purpose flour
Salt and pepper
24 (1-ounce) pork medallions
12 small slices Prosciutto
12 sage leaves
12 small slices Gruyere Cheese
6 tablespoons extra-virgin olive oil
2 shallots, thinly sliced
1/2 cup dry white wine
1/2 cup chicken stock
4 tablespoons cold butter
1 bunch Italian parsley, chopped to yield 1/4 cup

Season the flour with salt and pepper.

With a meat mallet, pound the medallion to 1/4-inch thickness. Season each piece lightly with salt and pepper and lay 1 piece of Prosciutto on 12 of the medallions. Lay 1 piece of cheese over each piece and 1 sage leaf. Moisten the each of the medallion with water and top with second medallion, press together and dredge in flour.

In a 12 to 14-inch sauté pan, heat the remaining olive oil until hot but not smoking. Add the medallions and sauté until golden brown on both sides. Remove to a side plate and cover loosely. Add the shallots and cook until translucent. Add the wine and chicken stock and cook over high heat until reduced. Lower heat and swirl the butter into the pan, add the parsley and serve on 6 warmed dinner plates.