

Pork Loin Saltimbocca



Serves 4

4 x 7oz pork loin slices
4 slices of prosciutto
4 sage leaves
4 Tbsp of butter
2 Tbsp olive oil
1 Cup Pinot Noir,
½ lemon for juice
2 Tbsp flour
Salt pepper to taste.

Pound the pork loin into thin scallopini between two sheets of plastic film. Place one sage leaf on each scallopini and cover each one with a slice of prosciutto. Attach the sage leaf, prosciutto and pork together with a toothpick. Warm a sauté pan with 1 Tbsp butter 1 Tbsp oil.

Lightly cover the scallopini in the flour on both side. Sauté the scallopini very quickly 2 minutes on each side, then put aside and keep warm.

Deglaze the pan with the lemon juice, add the pinot noir, reduce 5 minutes, finish the sauce by adding the remaining butter.

Correct the seasoning with salt and pepper to taste. Cover the scallopini with the sauce.

Serving Suggestion:

Serve with gnocchi and your favorite DeLoach Vineyards Pinot Noir!