

VEAL SALTIMBOCCA ALLA RIBALTA

served with hasselback kipfler potatoes and broccolini

by Ana of Limelight

2015 Winner : Main Course

Ingredients (serves 4+)

Lean veal leg steaks

Prosciutto (2 slices per steak)

Avocado (one half for each steak)

Grated mozzarella cheese

Olive oil

Kipfler potatoes

Butter or margarine

Bay leaves

1 tsp Paprika (dry, ground)

¼ tsp Cinnamon (dry,ground)

Broccolini

Salt/Pepper



Method

Beat the veal steaks to achieve an even thickness of about 5mm

Brush with oil and brown quickly in hot pan (1-2 mins each side)

Season to taste with salt and pepper

Wrap each steak in 2 slices of prosciutto

Cut avocado in half, remove stone and peel and slice into a fan shape, keeping tip

Arrange avocado on top of prosciutto-wrapped steak

Top with grated mozzarella

Place on foil lined tray and place under grill until cheese is melted.

Peel and wash the potatoes, then slice each potato at 2-3mm intervals but not right through (Hint: a pair of chopsticks either side while slicing will correctly gauge the depth of the slice without cutting right through)

Place a tablespoon of butter (or margarine) and 1-2 bay leaves in a baking tin and place in oven at 180°C until butter melts

Toss potatoes in the melted butter until coated, then rub with a mixture of the paprika and cinnamon.

Sprinkle with salt, then bake for about an hour or until soft, basting occasionally with the butter in the pan.

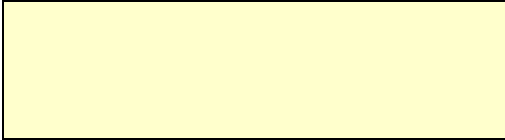
(Note - potatoes can be prepared previously and refrigerated before re-heating in a moderate oven)

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Serve veal and potatoes with broccolini (blanched or steamed) and garnish with fresh basil