



TURKEY SALTIMBOCCA *serves 8*

A great way to use up any left over turkey.

Ingredients 500g (1lb) turkey meat
 2x 200g packets prosciutto
 sage leaves
 flour
 pepper and salt
 50g butter
 1 tbs olive oil
 100ml (4 fl oz) white wine

Method *Cut or tear the turkey meat into large finger pieces. Wrap a piece of turkey with prosciutto, putting a sage leaf in the middle. Dredge in flour seasoned with pepper and salt*

Heat half butter and the oil in a frying pan. When the butter foams add the rolls. Brown all over.

Add the wine and raise the heat and bubble for a minute. Add 2 tablespoons of water to pan to deglaze. Whisk in remaining butter. Check seasoning. Spoon over the saltimbocca and serve.

Serve with salad.

Getting ahead *The meat can be wrapped in prosciutto and kept in the fridge until ready to cook.*