



SALTIMBOCCA

INGREDIENTS:

300 g veal sirloin
4 slices Sokolów smoked bacon
4 sage leaves
50 ml dry white wine
50 g butter
500 g green asparagus
1 tablespoon corn flour
salt, pepper

PREPARATION:

1. Cut sirloin in half, and then use a mallet to gently tenderise the meat. Put 2 bacon slices and 2 sage leaves on each piece of meat. Use toothpicks to fix the whole together.
2. Cover one side of sirloin (the one without additives) in corn flour. Fry on butter for 2-3 minutes on each side. Add the asparagus and fry a little more. Add white wine. Season with salt and pepper.