

Pork Scallopine Saltimbocca

Presented by Chef Luca Paris

Host of “A Culinary Journey with Luca Paris”

Co Owner of Luca’s Mediterranean Café and The Market at Luca’s

6 slices	pork medallions from the pork loin
6 slices	prosciutto or similar ham
6	fresh sage leaves
6 tbsp.	butter
1 cup	Marsala or other sweet wine
2 oz	Butter
2 oz	flour
3 oz	Blended Oil
2 oz	Chopped Garlic
2 oz	Julienne Shallots

Heat oil in a sauté pan and ad flour dredged pork. Sear on each side for about 1 minute. Once the pork is flipped in the pan add shallots, garlic, and prosciutto. Add Marsala wine and reduce. Finish with butter and fresh sage