



Elvea, festa all'italiana

Saltimbocca, linguine and tomato sauce



Ingredients for 4 Persons

8	thin veal steak
8 small slices	prosciutto crudo
2 balls	mozzarella
4 leaves	sage
2 cans	ELVEA Cubetti - fresh basil
70 g	ELVEA double concentrated tomato
1 teaspoon	sambal
1 teaspoon	sugar
3 sprigs	thyme
3 sprigs	oregano
0,50 dl	red wine
1 clove	garlic
5 leaves	fresh basil
500 g	linguine
	pepper
	salt
2	onions
dash	olive oil

Preparation

- Put the escalopes in plastic wrap and flatten them with a rolling pin.
- Season the escalopes on both sides with pepper and salt. Cover them with a slice of ham, 1 slice of mozzarella and a leaf of sage. Fold the escalope and close them with a cocktail pick.
- Cook the escalopes briefly until they have a nice brown colour. Remove them from the pan and cover with aluminum foil. Keep warm.
- Peel and chop the onions and the garlic (later they will be sieved out of the sauce, so no need to chop them too finely). Heat a dash of olive oil over medium heat. Stew the chopped onion and garlic in the hot olive oil. Stir frequently in the pot. Add a scoop of sugar and the concentrated tomato paste. Drop some sambal in the pot, unless you don't want a light-spicy sauce. Let everything cook for a few minutes. Stir frequently.
- Pour in the red wine and let the moisture evaporate for a large part. Add the Basil Cubetti.





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- Cut the fresh herbs (thyme and oregano), rinse them under running water and chop them. Remove any tough sprigs. Sprinkle the fine herbs in the pot and let the sauce simmer for 10 minutes on a low heat.
- Mix the sauce with the hand blender. Take a second pot and place a fine sieve on top. Spoon the sauce with a ladle into the sieve and press as much sauce through it as possible with the bottom of the spoon. Discard the dry pulp.
- Taste and add pepper and salt to taste.
- Cook the linguine according to the instructions on the packaging.
- Warm up the saltimbocca in the tomato sauce. Arrange everything on the plate and finish with basil leaves and a turn of the pepper mill.

