



The Italian version of meat rolls – very popular at 7.5.

involtini

min
5
10
15
20
25
30
35
40
45
50
55
60

1 bunch of sage leaves
1000 g chicken breasts (finely sliced)
300 g prosciutto di parma
1 pack of wooden toothpicks
2 glasses of dry white wine

1/2 glass of Marsala
olive oil
salt and black pepper
1000 g tagliatelle
1 baguette



1. Wash the **sage** and pinch the leaves from their stem. Flatten the **chicken breasts** and cut them into 2 inch wide pieces.



2. Put a piece of meat on a slice of **prosciutto di parma** and add one or two leaves of **sage**. Make a roll with the ham being on the outside and fix it with a **wooden toothpick**.



3. Pan fry the rolls in hot **olive oil** until the ham becomes crispy and add the rest of the **sage** leaves.



4. Quench with **white wine** and add **Marsala** to hone the taste. Season to taste with **salt** and **black pepper**.



5. Cook **tagliatelle** in a huge pot of boiling salted water al dente.



6. Put the **tagliatelle** onto each plate and nest 2–3 **rolls** in the middle. Pour **Marsala sauce** on every dish. Offer slices of fresh **baguette**.