

## Minnehaha Country Club

Recipe: **Tilapia Saltimboca**

Ingredients:

6-7	oz.	Tilapia Filet
1	oz.	Prosciutto Ham
3	each	Sage Leaves
1	tbsp.	Capers
1	tbsp.	Butter
2	oz.	White Wine
		Salt & Pepper to taste

Directions: Lay out the filet and place the sage leaves in the center of the tilapia. Wrap the prosciutto around the filet to secure the sage. Lightly dredge the filet in seasoned flour. Place into hot sauté pan and sear both sides. Remove. Deglaze with the white wine. Add the capers and season. Swirl in the butter to finish the sauce. Return the tilapia to the pan and finish in the oven for about 3-4 minutes. Place the filet on the plate and pour the pan sauce over the top. Garnish with freshly grated Asiago cheese.

Comments/Tips: Other quick cooking filets of fish can be substituted for the tilapia.

Yield: 1 order