

Turkey Escalope

Prepare: 15 mins

Cook: 10 mins

Serves: 4

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From: Das Foto Kochbuch - Schnell und Einfach. Parragon Books

Ingredients

- 2 Thin sliced Turkey Escalopes
- Salt and Pepper
- 2 Slices of Parma-Ham
- 4-6 Fresh Sage leaves
- 2Tbsp Plain flour
- 3Tbsp Olive oil
- 1Tbsp Butter
- 1 Lemon in Slices to serve

Change portions as necessary



1. Put the turkey between cling foil and roll as flat as possible. Season with Salt and Pepper to taste.
2. Place a slice of Parma on each escalope, put the sage on top and fix with toothpicks.
3. Sprinkle both sides of the meat with plenty of plain flour.
4. Heat the oil in a **large** frying pan and add the butter.
5. Fry the escalopes, sage side down, for about 2 minutes and then turn. Make sure the meat is fried through and serve with the lemon slices.

Serve with baguette, rice, pasta or whatever