

Braciola Alla Marinara



Serves
4

Ingredients

Sauce

- 2 -26oz. cans of imported crushed tomatoes, (San Marzano)
- 3 cloves garlic, peeled and finely chopped
- 4 tsp., extra-virgin olive oil
- 2 sprigs of fresh oregano, chopped
- 6 fresh basil leaves, chopped
- Salt and fresh ground black pepper

Meat

- 6 sprigs fresh basil
- 4 -8-oz. pieces of veal or beef top round, pounded to 1/4in. Thickness
- 4oz. thinly sliced prosciutto or capocollo ham
- 1 tsp. garlic powder or fresh chopped garlic
- Salt and fresh ground black pepper
- 4 tsp. toasted pine nuts, finely chopped
- 2 hard-cooked eggs, peeled and finely chopped (optional)
- 2 tsp. raisins or currants
- 4 cloves garlic, peeled and finely chopped
- 4 tsp. fresh grated parmesan-reggiano
- 1/4 cup extra virgin olive oil
- Leaves from 2 sprigs parsley, chopped

Preparation Instructions

Sauce

Put tomatoes, garlic, oil and 1 cup water into a large saucepan and simmer over medium heat, stirring until the sauce thickens slightly, about 15 minutes. Add herbs, season to taste with salt and pepper and set aside.

Meat

Chop leaves from 2 of the sprigs of basil and set aside. Working with one piece at a time, put meat on a clean surface with narrow end facing you. Season with some of the granulated garlic, salt and pepper to taste. Lay thin slice of ham on each cut of meat. Scatter 1/4 of the pine nuts, eggs, raisins, chopped garlic, chopped basil, and parmesan-reggianno along the edge of meat closest to you.,

leaving about 1/2 inch border on either side. Fold long sides of meat over filling by about 1/2 on either side, roll up tightly, and tie securely with kitchen twine. Heat oil in a medium heavy-bottomed pot with tight-fitting lid over medium high heat. Add braciolo and brown, about 5 minutes. Add reserved sauce, scraping browned bits stuck to bottom of pot with wooden spoon. Season to taste with salt and pepper and bring to a simmer. Cover pot, reduce heat to medium low, and gently simmer, turning braciolo occasionally, until very tender, about 1-1/2 hours for the veal or about 3 hours for the beef. Transfer braciolo to a cutting board; cut off and disregard twine. Slice crosswise and transfer to 4 warm plates. Spoon sauce on and around braciolo and garnish with parsley and remaining basil.