

INVOLTINI DE MANZO

PAIRED WITH 2020 SANGIOVESE GROSSO CIEL DU CHEVAL | YIELDS 6 SERVINGS

FILLING INGREDIENTS

- 2 pounds Sirloin or other lean Beef
- 1 tablespoon Garlic, minced
- ¼ cup Cheese blend, like Asiago, Romano, Parmesan or Cheddar
- ½ cup Raisins
- ½ cup Pine Nuts, toasted
- ¼ cup fresh Italian Parsley, chopped
- 2 tablespoons fresh Rosemary, chopped fine
- 2 tablespoons fresh Thyme
- ½ cup Bread Crumbs
- 1/3 cup Olive Oil
- Butcher's Twine or Wooden Toothpicks

BEEF ROLLS METHOD

1. Slice the beef into very thin slices against the grain. With a meat hammer, pound out the slices of beef between two sheets of plastic film as thin as possible.
2. Lay out the meat slices on a flat surface and season each piece of beef with salt and pepper.
3. In a bowl, mix the minced garlic, cheese blend, raisins, pine nuts, parsley, rosemary, thyme, breadcrumbs and olive oil until it is well combined.
4. Divide the filling evenly between the pieces of beef. Place the filling in the middle of each flattened and seasoned piece of beef.
5. Roll up the sheet of beef and tie the roll securely with butcher's twine or secure the edge with a toothpick.
6. Heat two tablespoons of olive oil in a large skillet and brown a few of the beef rolls at a time on all sides until nicely caramelized. Don't overcrowd the pan. Set aside until all rolls are browned.

SAUCE INGREDIENTS

- 2 tablespoons Olive Oil
- ¼ cup Onion, small dice
- 1½ tablespoons Garlic, minced
- ½ teaspoon Italian Seasoning
- ½ teaspoon Red Pepper Flakes
- ½ cup White Wine
- 2 cups Tomatoes, canned, small diced with juice
- 1 cup Tomato Puree
- Kosher Salt
- Ground Black Pepper
- 2 oz Parmesan or other Cheese for garnish

SAUCE METHOD

1. Preheat the oven to 350°F.
2. Heat the olive oil in a heavy bottomed pan or dutch oven over medium heat.
3. Add the onion and cook, stirring occasionally until it is translucent and fragrant.
4. Add the garlic, Italian seasoning and red pepper flakes and continue cooking for a few minutes.
5. Deglaze the pan with the white wine and cook until the wine is reduced in volume by half.
6. Add the tomatoes and tomato puree. Bring to a simmer and season with salt and pepper.
7. Add the beef rolls to the sauce and return to a simmer. Cover with a lid and place in the oven for an hour to an hour and a half or until the beef is tender.
8. Serve the involtini and sauce over pasta or polenta garnished with grated cheese.