

# G.B. Russo & Son®

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Yield: 4 servings

Courtesy of: Corvo Sicilian Wines

## Sicilian Stuffed Beef Bracciole

Amount	Measurement	PrepType	Ingredient
1	clove	minced	garlic
¼	pound	ground	beef
1	medium	beaten	egg whole
¼	cup	soft	bread crumbs
3	teaspoons	grated	Villa Russo Romano cheese
¼	pound	shelled	peas
2	teaspoons	chopped	parsley
to taste	dash		salt
to taste	dash	ground	black pepper
1½ pound	slice		beef
½	pound	chopped	Genoa salami
½	pound	thinly sliced	prosciutto
3	whole	boiled	eggs
1	medium	chopped	onion whole
3	teaspoons		olive oil, extra virgin
1	cup liquid		Corvo red wine
1	teaspoon		tomato paste



may substitute veal

1. In a large bowl combine the garlic, ground beef, beaten egg, breadcrumbs, grated cheese, peas, parsley and salt and pepper. Pound the beef or veal slice until it is ½-inch thick.

2. Cover the slice with salami and prosciutto and spoon on the ground beef mixture. Arrange the whole hard-boiled eggs, end-to-end, along the short end of the beef or veal slice. Starting at the end, carefully roll up the meat slice and secure it with twine.

3. In a heavy skillet, sauté the onion in the oil over medium heat until it is transparent. Add the meat roll to the skillet and brown it on all sides. Pour in the wine and cook over medium heat until the wine evaporates. Dissolve the tomato paste in one cup of boiling water and add it to the skillet.

4. Cook slowly over low heat until the meat roll is tender and the sauce reduced, about 1½ hours. Add salt and pepper to taste. Let the Bracciole stand for a few minutes. Serve it hot (with the sauce) or at room temperature in 1-inch thick slices. Each slice should have at its center a medallion of yellow egg yolk and a few peas.

Suggested Wines: Corvo Duca di Salaparuta Rosso, Corvo Terre D' Agala

