

Show #60. Bella Briacole

Veal Bracirole

12 thin slices of Veal, pounded to ¼-inch thickness
Salt and Pepper
½ Cup Pine Nuts, toasted in a 400° oven for 2 minutes
¼ Cup Currants
½ Cup freshly-grated Pecorino Romano Cheese
3 ounces thinly sliced Prosciutto, cut into 1/8-inch dice
1 Cup Italian Parsley leaves, coarsely chopped
4 Cloves of crushed Garlic
3 Eggs
¼ Cup Extra Virgin Olive Oil
2 ounces Pancetta, cut into 1/8-inch dice
1 Large Onion, thinly sliced
2 Cups Basic Marinara Sauce
2 Cups Red Wine

Season the Veal with Salt and Pepper. In a medium bowl, combine the Pine Nuts, Currants, Pecorino, Prosciutto, Parsley and Garlic. Add the Eggs and mix well to blend. Divide the Pine Nut Mixture evenly between each of the 12 Veal pieces, leaving a 1/2 -inch perimeter uncovered on each. Roll each piece of Veal tightly and bind with butcher's twine to ensure that filling stays intact.

In a large casserole or Dutch oven, heat the Olive Oil until almost smoking. Add the Pancetta and sauté for 2 minutes. Add the Onion and sauté 2 minutes. Remove the Pancetta and Onion with a slotted spoon, reserving on a plate nearby. Add the Veal pieces and brown each on all sides, then remove to a plate, working in batches if necessary to avoid overcrowding in the pan. When all of the Veal has seen the pan, add the Marinara Sauce and Wine and bring to a boil, scraping the bottom of the pan to loosen the browned bits. Reduce to a simmer and add the Veal, Onions and Pancetta. Cover tightly and allow to simmer for 1 hour. Allow to rest 10 minutes off the heat before serving.

Serves 6.

Risotto with Porcini Mushrooms

1 Cup Risotto (Italian rice)
2 Cups Chicken Broth
1 Tbsp. Olive Oil
Salt & Pepper to taste
½ lb. Porcini Mushrooms, sliced
(if using dried Porcini Mushroom slices,
reconstitute in water before using)
1 Onion, chopped
1 Tbsp. Olive Oil

In a covered pan, stir together the first 5 ingredients and simmer mixture for 30 minutes or until rice is tender and liquid is absorbed.

Meanwhile, in a skillet, sauté Mushrooms and Onion in Olive Oil until Onion is soft and liquid rendered is evaporated. When rice is cooked, stir in the Mushroom mixture and heat through.

Serves 6.

**Porcini Mushrooms can be substituted with any type of Mushroom desired.

Baked Roma Tomatoes Oregano

Ingredients:

4 Large Ripe Roma Tomatoes, sliced ¼-inch thick
1/8 Cup grated Romano Cheese
½ Cup Bread Crumbs
1 clove Garlic, minced
2 sprigs fresh Parsley, chopped
Salt & Pepper to taste
½ tsp. dried Oregano
1 Tbsp. Olive Oil

Preheat oven to 400*. Coat a shallow baking dish with cooking spray.
Place Tomato slices close together in prepared baking dish. Sprinkle with Cheese, Bread Crumbs, Garlic, Parsley, Salt, Pepper and Oregano. Drizzle with Olive Oil. Bake for 20 minutes in the preheated oven, or until Cheese is lightly toasted.

Serves 4.

Grilled Pineapple with Nutella

2 Pineapples, peeled, cut crosswise into ½-inch thick slices and core removed.
2/3 Cup Mascarpone Cheese, room temperature
½ tsp. Vanilla Extract
2/3 Cup Chocolate-Hazelnut Spread (recommended: Nutella)
6 Tbsp. Whipping Cream
Olive Oil
3 Tbsp. Chopped Toasted Hazelnuts

Prepare the outdoor barbecue to medium-high heat. If you do not have a barbecue, you can use an indoor grill pan set to medium-high heat. Lightly oil the grill. Grill the Pineapple slices until heated through and beginning to brown, about 3 minutes per side. It's important to leave the Pineapples on the grill, untouched so that you can create the grill marks.

While the Pineapples are cooking, whisk the Mascarpone and Vanilla in a small bowl to blend. Set aside.

Combine the Nutella and Whipping Cream in a small bowl and stir to combine. Place in a microwave on high for about 2 minutes, stirring every 20 seconds to blend well. Alternatively, you can combine the Nutella and Cream in a small saucepan, set over low heat, and cook for about 5 minutes, stirring constantly. Heat until satiny smooth and easy to pour.

Transfer the Pineapple slices to a large platter. Drizzle the warm Nutella sauce over.

Dollop the Mascarpone mixture atop. Sprinkle with the Hazelnuts and serve.

Serves 10.