

BELLINI'S

Veal Rollatini

Ingredients

- Veal top round; scallopini style (8-10 pieces)
- Prosciutto ham sliced thin (8-10 pieces)
- Mozzarella cheese (1/4 cup each roll)
- Fresh parsley and basil (tsp. per roll)
- Olive oil (2oz.)
- Salt and Pepper (to taste)
- Assorted mushrooms; button, portabella
shitake (3 cups)
- Rosemary (to taste)
- Marinara (1.5 jars)
- Veal stock (4 oz.)
- Semi-dry wine (3oz.)
- Pasta (1 lb.)

Grocery List

- Veal scallopini
- Prosciutto ham
- Mozzarella cheese
- Marinara sauce
- EVOO
- Garlic
- Veal base (bouillon)
- Mushrooms;
assorted
- Rosemary, basil,
parsley
- Pasta or risotto

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Preparing the veal rolls

- Layer 6-8 pieces of veal with one thinly sliced piece of prosciutto ham pounded together
- Stuff the veal with mozzarella cheese, parsley and basil
- Once stuffed, roll the veal and lightly flour

The Dish

- Heat your pan with oil and once hot start searing the veal rolls
- As the veal rolls are cooking add the mushroom mix to the oil and season with salt, pepper and a touch of rosemary
- When the veal is evenly cooked on all sides and the mushrooms are golden add your wine
- As the wine reduces down add the veal stock and marinara
- Let simmer to reduce on a low heat and prepare your bed of risotto or pasta
- When the pasta or risotto is ready evenly distribute the sauce from the pan over the top and toss with your starch
- Place the “Veal Rollatini” around your platter and enjoy