

Braciola

Ingredients

- 3 lbs beef
- 1/2 lb pancetta
- 1 cup provolone cheese, shredded
- 1 cup Romano cheese, shredded
- 1 sweet onion, chopped
- 1 1/2 cups chopped spinach
- 1 1/2 - 1 3/4 cup breadcrumbs
- 3 1/2 - 4 cloves garlic paste
- 3/4 cup chopped raw almonds
- 3 eggs
- 8 cups tomato sauce
- pepper
- salt
- red wine
- olive oil

How To Prepare

Coat the bottom of a large pot with olive oil and add heat. Add garlic paste and onions and cook until caramelized. Cover the cut of beef with plastic wrap and flatten with a tenderizer. Cut any large sections of fat but leave them in. Add the pancetta in with the onions and garlic paste. Cook until caramelized and remove from the pot into a small bowl. In a large mixing bowl, combine eggs, almonds, spinach, and the cheeses. Add in pancetta, a pinch of salt, and a few cracks of pepper, then mix with a wooden spoon. Add 1/4 - 1/3 cup of olive oil and continue to mix.

Place the mixture onto the cut of beef and roll into a large cylinder. With butcher's string, tie the middle of the roll, then close each end and connect the ties to the center knot. Season with salt and cracked pepper. Place into the large pot with olive oil on high heat to sear. Turn to cook each side for 2-3 minutes. Add 1 1/2 - 2 cups of wine and cover. After a few minutes, add tomato sauce. Turn heat to lowest setting, cover, and cook for 1 hour, stirring every 15 minutes.

With tongs, place the braciola onto a platter. Save the sauce in the pot. Cut into 1/2" slices and remove butcher's string. Serve with pasta and sauce from the pot.



Bon Appétit!