

Involtini di vitello alla Neapolitana

*500g veal fillet cut into 8 thin slices
8 thin slices cooked ham or bacon
25g breadcrumbs soaked in milk and squeezed dry
3 tablespoons sultanas
25g pine nuts or blanched slivered almonds
4 tablespoons grated parmesan cheese
2 tablespoons chopped parsley
salt and pepper
1 tablespoon oil
25g butter
150ml dry white wine
parsley to garnish*

Lay the veal flat between greaseproof paper and beat gently to flatten. Cover each piece of veal with a slice of ham or bacon. Mix together the breadcrumbs, sultanas, nuts, cheese and parsley, and season with salt and pepper to taste. Divide between the veal slices, roll up and secure each one with a cocktail stick. Heat the oil and butter in a pan, add the veal rolls and fry until lightly browned. Pour in the wine, cover and cook very gently, turning once, for 20 to 25 minutes until tender. Transfer the rolls to a warmed serving dish and keep hot. Bring the pan juices to the boil, stirring, and cook until well reduced. Spoon over the meat, garnish with parsley and serve immediately.