



STONE'S THROW WINERY

Valigini (veal rolls)

Wines paired: 2006 Zinfandel, Dry Creek Valley
2006, Cabernet Sauvignon, Sonoma County

Do we ever tire of Italian food? Not so far, especially when we continue to visit restaurants throughout Tuscany. So here we go, a terrific recipe from L'Assedio Ristorante in Montalcino.

Preparation time: 20 minutes

Cooking time: 15 minutes

Serves: 6

Neat slices of veal cut from the fillet or taken from a boned leg of veal and trimmed to the same size are best for this delightful dish. If you do not have a butcher, start shopping somewhere else!

1/2 cup (3.5 oz.) sweet butter

1 tbsp. finely chopped Italian flat leaf parsley

1 clove finely chopped garlic

1 cup fine dry breadcrumbs

1 1/2 cups fresh grated Parmesan- is there any other kind?

2 eggs

Salt and fresh ground pepper-is there any other kind?

1 1/2 pounds thinly sliced, scallops of veal, 1/8 to 3/16" thick each

1 very small onion, finely chopped

4 tbsp. sieved canned tomatoes or Passata (San Marzano tomatoes are the best) diluted with 1/3 to 1/2 cup water or strained juice from the can.

Melt half the butter and mix thoroughly with the parsley, garlic, breadcrumbs, Parmesan, eggs in a bowl. Spread this mixture on the meat slices and then fold each slice up.

Secure with kitchen twine or wooden shish kabob sticks.

Sauté onion in the remaining butter in a large saucepan or skillet, add the tomato and liquid. Season with salt and pepper. Place the rolls in a single layer. Cover pan and cook over low heat for about 15 minutes, turning now and then, serve hot.