



STONE'S THROW WINERY

Veal Rollantini

This recipe had to work well with a big red (Cabernet Sauvignon) as well as with a dry, yet floral white (Dry Riesling). What to do... when in doubt it's always about veal so here we go.

- 12 Thin slices of veal (1/8" to 1/4" thick)
- 2 Large garlic cloves, finely chopped
- 8 oz. Pecorino Romano or Parmesan or Fontina cheese cut into cubes or broken into pieces, the size of a dime
- 1/2 small onion, finely chopped (preferably a Vidalia onion)
- 3 TBSP Italian parsley (not curled), chopped
- 2 TBSP Extra virgin olive oil (our new favorite is Boriani from California)
- 1 Good splash Red or white STW wine
- 2 Bay leaves
- 2 Pinches Red pepper flakes
- 4 Rosemary leaves – fresh
- 1lb. Whole canned tomatoes, chopped, 80% drained (San Marzano if you can find)
- Salt and freshly ground pepper

Lay the slices of veal on a clean work surface. Spread/sprinkle the chopped garlic and parsley. Position the cheese carefully, roll the veal up and hold all in place with a toothpick. Sauté onion, rosemary and bay leaves in the oil. After one minute, add the veal rolls to your skillet carefully (so you don't lose the cheese). Cook over medium heat for 4-5 minutes. Season with salt and pepper to taste. Add wine, tomatoes and red pepper flakes. Partially cover the skillet and cook until the tomatoes reduce and veal is tender (approximately 15-20 minutes). Discard bay leaves and dress with additional Italian parsley. Salute!