

## Braciole all'aceto balsamico



### INGREDIENTS

750 gr. beef fillet thinly sliced  
1/2 Cup Fresh basil  
2 Roasted red peppers diced  
4 Tablespoon Parmesan grated  
2 Tablespoon Parsley  
Salt and pepper  
6 Slice Prosciutto  
2 Tablespoon Olive oil  
1/4 Cup Balsamic vinegar  
2 Tablespoon Pepper  
2 Cloves garlic minced  
1/4 Cup Olive oil

### Preparation

Place beef slices on counter or flat surface. (Get your butcher to slice them; he can do it so much neater than we can!) Sprinkle with the red peppers and parsley. Cut prosciutto to fit each beef slice and place over peppers. Sprinkle with basil leaves, Parmesan and pepper. Roll tightly and tie in two places with kitchen twine to secure, or use toothpicks. Combine all marinade ingredients and pour over beef rolls in a glass bowl. Let set at room temp for an hour, or refrigerate for several hours. Remove from marinade, reserving marinade. Heat 1/4 cup olive oil in large heavy skillet. Brown beef rolls on all sides. Add marinade and simmer for 20 minutes. Or you can put into tightly covered baking dish and bake at 350 for 15-20 minutes.