

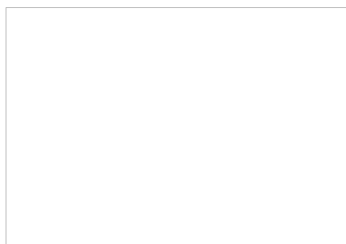
Involtini di manzo



INGREDIENTS

300 g. of beef slices
100 g. of delicate cheese
1 glass of dry white wine
1 clove of garlic
fresh basil leaves to taste
salt
pepper
[Tomato Passata, Punto Verde](#)
[Prosciutto Crudo, Salumificio Calla'](#)
[Organic Extra Virgin Olive Oil "n-Tone", Azienda Agricola Angimbe](#)

Wine pairing suggestions



[Montepulciano d'Abruzzo, Nicodemi](#)

Description

Involto di manzo are certainly one of the tastiest and loved by everyone, especially by the little ones, main. They are a dish with countless variations and versions. In fact, they are prepared with the most varied ingredients and are also an excellent fridge cleaner. The secret to the success of this recipe lies in the choice of the beef, its main ingredient. Choose a lean and tender cut such as rump or rump and have it cut thin by your butcher, this way the meat will cook evenly and stay soft.

Preparation

Slice the prosciutto crudo, about 100gr, thin slices and cut the cheeses into small cubes enough for all slices of beef. Stretch the slice of beef, place the slice of prosciutto and the cheese and the basil leaf top.

Then roll up the beef together with its filling to form a roll and secure the edges with one or more toothpicks. Repeat for all slices of beef.

Pour 2 tablespoons of extra virgin olive oil into a non-stick pan and add 1 clove of peeled and sliced garlic. Let the garlic brown and then place all the rolls in the pan.

Brown them well over low heat, turning them often. When they have browned, add the dry white wine.

Increase the heat and let it evaporate for 1 minute and then add the tomato passata, 300gr, together with roughly chopped basil leaves.

Season with salt and pepper and bring the sauce to the boil.

Then lower the heat, cover the pan and cook for about 10 minutes, turning the rolls often during cooking. The cooking time will depend on the thickness of the beef slice.

Arrange the beef rolls on individual plates, cover with the sauce, garnish with fresh basil leaves and serve immediately.