



Involtini di Tonno alla Siciliana

Sicilian Roll with Tuna

Ingredients (6 people):

- 600 gr. (21 oz.) Veal
- 150 gr. (5.3 oz.) breadcrumbs
- 80 gr. (2.8 oz.) grated pecorino cheese
- 20 gr. (0.7 oz.) raisin, doused in water and drained
- 20 gr. (0.7 oz.) pine nuts
- Grinded rosemary
- 1 thinly sliced onion
- Extra virgin olive oil
- Salt and Pepper

Preparation:

1. In a bowl, combine the breadcrumbs with the pecorino cheese, the raisin, the pine nuts and the rosemary. Add salt and pepper.
2. Stuff the veal slices with the above mentioned mixture, roll them up and secure with a toothpick.
3. Pan -fry the onion in a big frypan and add the rolls. Cook for 10/15 minutes.
4. Place the rolls in plates and serve.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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