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Involtini Bresaola

Rolled bresaola air dried beef filled with with rocket and seasoned with balsamic and Grana Padano or Parmesan makes a simple but upmarket primi for any family dinner or as a snack with drinks. The richness of the beef contrasts with the umami of the balsamic, fresh peppery twang of the rocket whilst the saltiness of the cheese makes seasoning superfluous. Do buy your bresaola from an Italian deli and not a supermarket. Whilst good bresaola is expensive, it's expensive for a reason and cheap is a waste of time. You only need a little after all.

for 12 involtini
12 slices bresaola
160g fresh rocket leaves
40g fresh parmesan shavings
1 tbsp best extra-virgin olive oil
a squirt of balsamic glaze or old balsamic vinegar

Bring the bresaola and rocket up to room temperature since fridge cold kills the flavour! Pare some Grana Padano or Parmesan with a paper the gently mix the rocket, Grana Padano shavings, olive oil, balsamic vinegar in a bowl to make a salad. Don't go mad with the balsamic - a little is the secret. Lay the bresaola slices on a chopping board and divide the salad between all the slices more or less evenly. Roll the slices up to encase the salad, sealing the 2 ends of the bresaola slice with a little splash of olive oil. Line up on a serving dish and eat straightaway. Wine recommendation; Prosecco or chilled red like M&S Nerello

Mascalese or Bardolino.

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