

POLPETTONE MEAT ROLL



4 LBS GROUND MEAT (1 LB. EACH GROUND
CHUCK, GROUND PORK, MILD SAUSAGE,
GROUND HAM
3 SLICES SWISS CHEESE
6- 8 OZ FROZEN SPINACH
4 EGGS
4-5 TBSP GRATED PECORINO OR PARMESAN
½ T GRATED NUTMEG
1 BUNCH CILANTRO, CHOPPED
FLOUR

PEPPER AND SALT
1 LARGE JAR ZEHRGUT RED BELL PEPPERS
3 TBSP DRY BREADCRUMBS
10 SLICES OF SALAMI, SLICER SET ON 2
1/2 CUP DRY, WHITE WINE
2 LARGE CLOVES OF GARLIC
2 TBSP MILK
SALT AND PEPPER
OIL

Prepare a seasoned omelet from two eggs. Cut into 2 ½" wide slices.

Mix the minced meats with the remaining two whole eggs, ground pecorino or Parmesan cheese, breadcrumbs, milk, the chopped cilantro, nutmeg and garlic in a bowl. Season to taste with salt and pepper.

Sprinkle a sheet of greaseproof (wax) paper with flour, spread the meat mixture out to form a large rectangle. Across the width in a 2 ½" band, place the spinach, the sliced salami, slices of red bell pepper and the omelet and the sliced Swiss cheese in the center.

Make a meat roll by rolling the greaseproof paper around the roll, flour it and lay in a heated, oiled baking tin.

Bake in a hot 450°oven for 10 minutes. It will smoke a bit, but that is OK. Take the pan out of the oven and carefully unroll the wax paper, thereby turning it over, and douse it with a glass of white wine. Reduce the oven temperature to 350° and bake for another 45 minutes, sprinkling with more wine, if necessary. Remove from oven, and let it rest for 10 minutes. Slice with an electric knife. Serve over soft polenta.

An other approach; Instead of using polenta, pour two cups of tomato sauce over the roll after the wax paper is removed