

Roast Veal
(Punta di Vitello Ripiena)

INGREDIENTS:

Servings: 4 people

Filling:

Breadcrumbs	4 oz
Olive oil	1/2 cup
Butter, soft	2 oz
Parmesan cheese	1 oz
Eggs	2
Nutmeg	1/2 tsp
Freshly ground pepper	1/2 tsp

Breast of veal	2.5 pounds
Small onion	1
Fresh rosemary sprigs	3
Salt and crushed black pepper	to taste
Olive oil	1/2 cup
Butter	2 tbs

Servings: 6 people

Filling:

Breadcrumbs	6 oz
Olive oil	3/4 cup
Butter, soft	3 oz
Parmesan cheese	1 1/2 oz
Eggs	2
Nutmeg	1/2 tsp
Freshly ground pepper	1 tsp

Breast of veal	3.5 pounds
Small onion	1
Fresh rosemary sprigs	5
Salt and crushed black pepper	to taste
Olive oil	3/4 cup
Butter	2 tbs

Servings: 8 people

Filling:

Breadcrumbs	8 oz
Olive oil	1 cup
Butter, soft	4 oz
Parmesan cheese	2 oz
Eggs	3
Nutmeg	1/2 tsp
Freshly ground pepper	1 tsp

Breast of veal	5 pounds
Small onions	2
Fresh rosemary sprigs	7
Salt and crushed black pepper	to taste
Olive oil	1 cup
Butter	3 tbs

Servings: 10 people

Filling:

Breadcrumbs	10 oz
Olive oil	1 cup
Butter, soft	4 1/2 oz
Parmesan cheese	2 1/2 oz
Eggs	4
Nutmeg	1/2 tsp
Freshly ground pepper	1 tsp

Breast of veal	7 pounds
Medium onion	1
Fresh rosemary sprigs	8
Salt and crushed black pepper	to taste
Olive oil	1 cup
Butter	4 tbs

Servings: 12 people

Filling:

Breadcrumbs	12 oz
Olive oil	1 cup
Butter, soft	5 1/2 oz
Parmesan cheese	3 oz
Eggs	4
Nutmeg	1/2 tsp
Freshly ground pepper	1 tsp

Breast of veal	9 pounds
Medium onion	1
Fresh rosemary sprigs	10
Salt and crushed black pepper	to taste
Olive oil	1 cup
Butter	1/4 cup

TOOLS:

Large bowl
Wooden spoon
Chef's knife
Kitchen string
Large needle
Roasting pan
Aluminum foil

PREPARATION:

Preheat the oven to 475_ F.

Prepare the stuffing:

Combine the breadcrumbs, half the olive oil and butter in a bowl. Mix well and add the cheese, nutmeg, pepper and eggs and *stir until thoroughly combined*. It should be thick but still soft. Add olive oil if necessary. Make a pocket in the breast of veal or have your butcher do it for you. *Fill it with the stuffing. Stitch the pocket closed* with kitchen string and a large needle.

Peel and wedge an onion and place it in the roasting pan. Strip the rosemary and place it in the pan. Generously sprinkle both sides of the veal with salt and pepper, rubbing it in well. Place the veal in the roasting pan, rib-side up. Pour the olive oil over. Add the butter.

Bake for 10 minutes and then reduce the heat to 350_ and roast for 30 minutes per 18 oz and then an additional 30 minutes beyond that. Remove from the oven and cover with aluminum foil and let rest for 10 minutes before slicing into thick slices. Serve hot.

This recipe comes from the *Trattoria Corrieri*.

