

Liguria

THE COOKBOOK

Recipes from the Italian Riviera
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RIZZOLI
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Tomaxèlle

Stuffed Veal Rolls

1 ounce dried porcini mushrooms
(about 1 cup)
2 slices stale or lightly toasted white
sandwich bread, crusts removed
½ cup milk
3 ½ ounces ground veal or beef
(or ½ cup diced, leftover
cooked meat)
1 ½ ounces finely grated
Parmigiano-Reggiano (about
½ cup, packed)
1 clove garlic, minced
2 tablespoons pine nuts, chopped
1 teaspoon finely chopped marjoram
2 teaspoons finely chopped flat-leaf
parsley
1 pinch of nutmeg
2 large eggs, lightly beaten
12 paper-thin slices of veal loin
(about 24 ounces total)
3 tablespoons unsalted butter
½ cup dry white wine
½ cup homemade beef broth
(see note on page 21)
1 tablespoon tomato paste
Salt and pepper

Serves 4

My mother-in-law, Fernanda, first made these for me when we were on lockdown in Moneglia together in 2020; this is her mother's recipe. This ancient dish is exemplary of Ligurian cuisine; a relatively small amount of meat is transformed into a hearty, satisfying meal. Originally designed to recycle leftover meat and vegetable scraps, a paper-thin slice of veal is covered with a savory mix of breadcrumbs, fresh herbs, pine nuts, and Parmigiano, then rolled into a small bundle and simmered in a flavorful sauce. If you have leftover meat (for instance, from *Tocco*, page 126), finely dice it and substitute a half cup of it for the ground veal.

◆ Place dried mushrooms in a small bowl, cover with hot water, and set aside to soak for 15 minutes. Place bread slices in a wide, shallow dish and add milk. Turn to coat and let soak for 10 minutes. Drain mushrooms and squeeze to release excess water. Chop the mushrooms and place them in a large bowl. Remove bread from milk, squeeze to wring out excess liquid, tear into small pieces, and add to the bowl. Add ground veal, Parmigiano-Reggiano, garlic, pine nuts, marjoram, parsley, nutmeg, and eggs. Season with salt and pepper and mix until well combined.

Lay the veal slices out on a clean work surface and spread about a tablespoon of filling in the center of one slice. Roll the slice into a little burrito shape, tucking in the sides and securing with kitchen twine or a toothpick. Repeat with remaining veal slices and filling.

Melt the butter in a large saucepan over medium heat. Add the veal rolls and cook, turning occasionally until golden on all sides, about 6 minutes. Deglaze with the wine and scrape up any brown bits stuck to the pan. Add broth and tomato paste. Bring to a boil, then lower heat so liquid is at a gentle simmer, stirring occasionally and adding a tablespoon of water as necessary, until sauce has thickened and rolls are cooked through, about 20 minutes. Taste for salt and adjust seasonings as desired. Serve warm.