

VEAL BREAST MUSHROOM ROULADE

Total preparation and cooking time: 2 to 2 ¼ hours (Makes 8-10 servings)

Ingredients:

1	Boneless veal breast (about 2 ½ to 3 pounds)
½ tsp.	Salt
1 tbsp.	Olive oil
⅓ cup	Dry Marsala wine
⅓ cup	Water

Filling:

1 tbsp.	Olive oil
4 cups	Chopped button and cremini mushrooms
1 tbsp.	Minced garlic
1 tbsp.	Minced fresh rosemary leaves (or 1 tsp. dried rosemary leaves)
To taste	Salt and pepper

Instructions:

1. Prepare filling. Heat 1 tablespoon oil in stockpot over medium heat until hot. Add mushrooms and garlic; cook and stir 5 to 7 minutes or until mushrooms are tender and liquid has evaporated. Stir in rosemary. Season with salt and pepper, as desired. Remove from heat; cool.
2. Unroll veal breast; trim fat. Sprinkle evenly with ½ teaspoon salt. Spread filling evenly over veal, leaving ¾-inch border. Roll up jelly-roll fashion; tie with string at 1 ¼ inch intervals.
3. Heat 2 teaspoons oil in same pan over medium heat until hot. Add veal; brown evenly. Pour off drippings. Add Marsala and water; bring to a boil. Reduce heat; cover tightly and simmer 1 ½ to 1 ¾ hours or until veal is fork-tender.
4. Remove veal; keep warm. Skim fat from cooking liquid. Carve veal crosswise into slices. Serve with cooking liquid, if desired.

Cook's Tip: *A boneless veal breast will yield three and one-half 3-ounce cooked, trimmed servings per pound.*