Veal rolls with ham and cheese



Preparation time: 25 min
Difficulty: Easy

Ingredients

- Black Pepper: q.b.
- Extra virgin olive oil: q.b.
- Garlic: 1 p.
- Parsley: q.b.
- Salt: q.b.
- Sliced cheese: 6 slices
- Veal: 14 oz.

Preparation

Place the veal slices on a cutting board and place a thin slice of ham and a slice of cheese, the one you like the most, on top of each slice of meat.

Roll the slices well tight and close them off using toothpicks.
Let them brown in a pan with a drizzle of extra virgin olive oil and a clove of garlic and let them brown well.

At this point, add Pomì strained tomato sauce and let cook for 15 minutes or until the "involtini" are fully cooked along with the tomato.

For this recipe we used:

Finely Chopped tomatoes 400 gr

