

FROM LASCALA'S KITCHEN TO YOURS  
VEAL INVOLTINI IN MARSALA SAUCE

## VEAL INVOLTINI IN WILD MUSHROOM MARSALA SAUCE

Compliments of Executive Chef Joseph Nocella

*YIELD: 1 Involtini*

*1 6 oz. piece of veal cutlet pounded thin, about 1/8 inch*  
*1/2 cup sauteed spinach seasoned with salt & pepper*  
*2 slices of thinly sliced prosciutto*  
*3/4 cup shredded fontina cheese*  
*1/4 cup flour*  
*2 tbsp. oil*  
*Salt and pepper to taste*

*SAUCE*

*1/2 cup button mushrooms*  
*1/2 cup assorted wild mushrooms*  
*reconstituted in warm water*  
*1 cup Marsala wine*  
*1 tbsp. chopped shallots*  
*1 tbsp. butter*  
*6 oz. low salt beef broth*

Preheat oven to 400° F

1. Completely wash, drain and dry spinach.
2. Season veal and layer spinach on top, then prosciutto and finish with fontina cheese.
3. Carefully roll veal; closing the sides so ingredients do not fall out.
4. Cover tightly in plastic wrap. Refrigerate for at least 1 hour. Remove and unwrap.
5. Season veal with salt and pepper. Add oil to hot pan, sauté veal until lightly golden.
6. Remove excess oil and bake veal in the oven for 5-7 minutes.
7. Place pan on stove; add butter, mushrooms and shallots then sauté 2-3 minutes; next add Marsala wine and beef broth. Turn veal over, reduce until sauce is slightly thickened.
8. Remove veal from sauce and allow to rest a few minutes.
9. Carefully slice veal to show the spinach, prosciutto and fontina cheese.  
Pour sauce over veal. Serve with roasted potatoes, mashed potatoes, polenta or pasta.

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