

# P · R · I · M · V · S

## SARDINIAN MEAT ROLLS

TIME: 30 M

LEVEL: EASY

Servings 4

8 slices beef leg, 60 g each

50 g of lard

2 cloves of garlic

1 sprig parsley

PRIMVS OLIO EXTRA VERGINE DI OLIVE IGP to taste

3 tablespoons white wine

1 ladle broth

salt and pepper to taste



20 minutes preparation + 10 minutes cooking

Using a meat pounder, pound the slices of meat until thin. Then add salt and pepper to taste. Using a knife, finely chop the peeled garlic, parsley and lard. Mix together and spread a little bit on each slice of meat. Roll up each slice of meat, forming a cylinder, and use toothpicks to pin closed. Finely chop the lard, garlic and parsley and spread on the slices. Place PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP in a pan over medium heat. When hot, add the meat rolls, browning them on all sides. Once nicely browned, add the broth and continue cooking, covered, over very low heat. When the broth has evaporated, remove the cover and add the white wine. Cook uncovered for 3 to 4 minutes, then remove the toothpicks and serve.