

Braciolona



FOODSERVICE

SERVING SIZE: 10

Ingredients

In This Recipe

- 3 pounds Boneless Pork Shoulder
- As Needed Salt
- As Needed Black Pepper
- 4 tablespoons Pine Nuts
- 1/2 cup Dried Currents
- 5/8 cup Grated Romano Cheese
- 10 each Soprasatta, Thinly Sliced
- 1 7/8 teaspoons Chopped Thyme
- 1 tablespoon Chopped Basil
- 1 tablespoon Chopped Oregano
- 1/2 cup Baby Spinach
- 5 each Hard Boiled Eggs, Sliced
- 2 fluid ounces Water
- 1 cup Onion, Finely Diced
- 1/4 teaspoon Crushed Red Pepper Flakes
- 1 7/8 teaspoons Minced Garlic
- 1 1/2 liquid cups Dry White Wine
- 5 1/6 pounds **Conte Peeled Plum Tomatoes in Puree**

Preparation

1. Preheat oven to 325*
2. Butterfly the Pork Shoulder and pound to 1/2" thick.
3. Season the Pork Shoulder with Salt and Pepper.
4. Next, distribute the Pine Nuts, Currants, Romano, Soprasatte, Thyme, Basil, Oregano, Eggs, and Baby Spinach evenly over the Pork.
5. Starting at one end, roll the pork over top of itself to create a pinwheel with the fillings. Using a butchers twine, tie the meat so it maintains its shape.
6. In a large dutch oven over medium high heat, sear the Pork Roll on all sides and remove from pan.
7. Add Onions to pan and saute until translucent.
8. Next add Crushed Red Pepper Flakes and Garlic. Saute.
9. Deglaze the pan with White Wine and add Furmano's Plum Style Tomatoes. Crush Tomatoes with hands.
10. Return Pork to pan. Loosely cover and place in oven for 3 hours.



