

Timballo di Riso

Ingredients:

3/4 pounds of veal cutlet

2 cups Gravy (see recipe), or tomato sauce

2 pounds converted rice (Uncle Ben's or Carolina brand)

12 egg yolks

3/4 pounds of butter

2 cups Parmesan cheese, grated

1 cup unseasoned bread crumbs

Instructions:

Pound the veal cutlet thin and season with salt and pepper. Sauté veal in a large skillet in butter until the pink just disappears, about 1 minute per side. Cook in batches as needed and set aside on a plate to rest. Cut the veal into very small pieces, almost a rough dice. Add veal and any drippings from the plate into a sauce pan with some of the tomato sauce – just enough to coat the veal. Set aside.

In a large mixing bowl add the converted rice and rinse under cold water until the water runs clear. Agitate rice with your fingers and tip the cloudy water from the bowl. This may take several minutes.

Bring a large pot of salted water to a boil. Add rice and cook until done. Drain rice and return it to the large mixing bowl. Add butter and egg yolks (temper your yolks with some of the hot rice first to avoid scrambling the eggs) and stir until the butter melts completely and everything is well combined. Add cheese and combine. Lastly, add tomato sauce until mixture becomes just pink in color.

Butter the bottom and sides of a tube pan and coat with unseasoned bread crumbs. Fill tube pan one-third of the way with rice mixture, add layer of veal mixture (being careful only to touch the sides of the tube pan with the rice mixture). Repeat until you have 2 layers of veal between 3 layers of rice. Top with unseasoned bread crumbs.

Bake at 350°F for 30 minutes or until heated through. The tube pan has cooled a bit, turn the timballo out onto a cutting board. Can be served warm or at room temperature.

Serves 12