



# Pork Involtini

The dish consists of pork rolls that are stuffed with spinach and ricotta. The list of ingredients includes spinach, ricotta, pork loin, salt, pepper, nutmeg, pancetta, olive oil, and dry white wine.

## Recipes

- 150g crustless stale bread, finely chopped
- whole milk
- 750g boneless pork loin
- 6 slices of prosciutto
- extra virgin olive oil
- 4 cloves of garlic, very thinly sliced
- flaky sea salt
- 2 large handfuls of rocket leaves, stalks removed
- freshly ground black pepper

## Steps:

1. Place the chopped stale bread in a small bowl and pour over enough milk to just cover it. Leave to stand for 10 minutes, until the bread has absorbed most of the milk.
2. Meanwhile, using a large wooden mallet or a rolling pin, pound and flatten the pork loin to a thickness of 5mm, then cut the large sheet into 4 rectangular escalopes. Set aside.
3. Cut the slices of prosciutto into ribbons. Place 8 wooden skewers (or toothpicks) in cold water to soak and preheat the oven to 190°C/gas 5.
4. Warm a good glug of olive oil in a large frying pan over a low to medium heat. Add the garlic and a generous pinch of salt and gently sauté for a few minutes, until the garlic is glossy and translucent.
5. Rest for 5 minutes, then remove the skewers and, using a very sharp knife, slice each roll three times at even intervals to create 4 little involtini per person.