Sicilian Involtini With Ham and Cheese

NY Times Cooking

* **YIELD**4 to 6 servings



Karsten Moran for The New York Times

8 veal scallops (about 3 ounces each), sliced or pounded to 1/8-inch thickness

 Salt and pepper

 Extra-virgin olive oil

½ cup finely diced red onion, plus 1 small onion, cut into rough 1-inch squares

6 slices day-old peasant bread, roughly chopped in 1/4-inch pieces (about 2 cups)

4 ounces prosciutto cotto (cooked ham), cut into 1/4-inch cubes (about 3/4 cup)

2 eggs, beaten

4 ounces caciocavallo or Provolone cheese, diced small (about 3/4 cup)

2 tablespoons chopped fresh marjoram

¼ cup chopped parsley

 Bay leaves, fresh or dried

10 slices bread, cut into 2-by-3-inch rectangles

1 cup dry homemade bread crumbs

 Pinch of dried oregano

 Season veal scallops on both sides with salt and pepper, and set aside. Heat oven to 400 degrees.

 In a skillet set over medium heat, heat 2 tablespoons olive oil. Add onion, season with salt and pepper, and cook, stirring, until softened but not browned, about 5 minutes.

 Add bread cubes and ham, and toss well to coat. Cook for 1 minute more, then transfer mixture to a bowl and let cool to room temperature. Season with salt and pepper. Stir in eggs, cheese, marjoram and parsley.

 Place 2 to 3 tablespoons of filling on each veal slice, depending on size. Fold sides over the filling and roll each piece into a little parcel. Set aside, seam-side-down.

 Thread the parcels onto skewers: Start with a rectangle of bread, a bay leaf and a strip of red onion. Next, place a meat parcel. Continue in this fashion until skewer is full — you’ll get 3 or 4 parcels per skewer. Secure by threading another skewer parallel to the first one. Place completed skewers on a baking sheet or in a dish.

 Dip a brush in olive oil and generously daub the involtini all over. Sprinkle generously with bread crumbs. Add a small sprinkle of oregano. Bake for 20 to 30 minutes, until meat is cooked through and crumbs are golden. To serve, transfer the meat rolls to a platter.