

Polpettone Florentine:

500 grams of minced meat
80 grams of ham chopped fine
2 eggs
The crumb of 1 sandwich bathed in milk and wringing
60 g of grated parmesan cheese
500 gr of ripe tomatoes
1 ciuffetto (a small tuft) of chopped parsley
1 glass of red wine
Flour
oil
salt and pepper

Preparazione 20'minuti - cooked 1 hour and a half

Inpastare (mix) the meat with ham, eggs, the crumb of bread, Parmesan, parsley, salt and pepper.

Give a compound shape, infarinatelo (sprinkle with flour) and put a rosolara (brown) in hot oil making color on all sides.

Wet with wine, and let evaporate. United (add) tomatoes. Salt and pepper, and cook covered for 60 minutes circa (about)

Serve cut into slices covered with its sauce.

see webpage for conversions http://www.villavita.net/recipes_books.htm

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