



Medium



30-45 minutes

Italian Beef Olives

SERVES: 4

PREPARATION TIME: 20 minutes

COOKING TIME: 20-25 minutes

Ingredients

- 6 tbsp Filippo Berio Extra Virgin Olive Oil
- 75g/3oz pine nuts
- 2 garlic cloves, crushed
- 75g Parmesan cheese, grated
- 2 tbsp fresh chopped flat parsley
- 2 tbsp chopped fresh basil
- 4 x 100g thin-cut steaks
- 4 slices Parma ham, halved
- 450g fresh tomatoes, peeled and chopped
- 150ml red wine
- Pasta to serve

Method

1. Preheat the oven to 190C/Fan 170C/375F/Gas Mark 5. Heat 1 tbsp of the olive oil add the pinenuts and cook for 1 min stirring until golden and toasted. Cool then roughly chop the nuts. Mix the pinenuts cheese parsley and basil together in a bowl with 1tbsp of the olive oil. Season

with black pepper.

2. Place the steaks on a board cover with clear film and use the end of a rolling pin to beat the steak until it is really thin – about 5mm thick cut each steak into two pieces. Top each piece of steak with a slice of ham. Spoon th enclosing the filling and secure with cocktail sticks.
3. Heat the remaining oil in a frying pan. Add the beef rolls; fry for 6-8mins turning until browned. Transfer to an ovenproof dish. Add the tomatoes to the pan and cook for 2-3mins. Add the red wine; simmer for 2mins until the sauce has thickened and reduced slightly. Pour the tomatoes over the beef rolls and bake for 10 mins. Serve with hot pasta tossed with fresh basil and parsley.