Braciole Saltimbocca with Grilled Polenta

YIELD: 4 servings

BRACIOLE:
1 (1½ pound) flank steak
8 slices Prosciutto
8 slices Fontina cheese
8 Sage leaves
2 tablespoons olive oil
Salt and freshly ground black pepper
1 cup dry white wine
3¾ cups Costantino’s Kitchen Tomato Basil Pasta Sauce

POLENTA:
2 cups water or milk
1 teaspoon Kosher salt
2 bay leaves
1 cup cornmeal
1 tablespoon unsalted butter
¼ cup mascarpone cheese

Fresh basil, chiffonade

MAKE BRACIOLE: Lay the flank steak flat on the work surface. Pound with a mallet to thin and beat with tenderizer side to further tenderize the meat. Place prosciutto slices on flank steak, covering as much of the meat as possible. Repeat with cheese and sage leaves. Roll up the steak as for a jelly roll to enclose the filling completely. Using butcher’s twine, tie the steak roll to secure. Sprinkle with salt and pepper.

Preheat the oven to 350 degrees F.

Heat 2 tablespoons of oil in a heavy large ovenproof skillet over medium heat. Add the braciole and cook until browned on all sides, about 8 minutes. Add the wine to the pan and bring to a boil. Stir in the pasta sauce. Cover partially with foil and bake until the meat is almost tender, turning the braciole and basting with the sauce every 30 minutes. After 1 hour, uncover and continue baking until the meat is tender, about 30 minutes longer. The total cooking time should be about 1 1/2 hours.

MAKE POLENTA: Bring water, salt and bay leaves to a boil. Slowly pour in cornmeal in a thin stream, whisking constantly. Once the cornmeal is incorporated, reduce heat to low and switch to a wooden spoon. Stir constantly until thick. Mix in the butter and mascarpone and remove bay leaves. Grease a 9-inch square baking pan. Working quickly, spoon polenta into the greased pan, spreading it and packing it down before it sets. Refrigerate for 1 hour. Remove the polenta from the pan and, using a sharp knife, cut into desired shape. Grill on each side just until heated through and nice grille marks are formed.

SERVICE: Arrange slices of the polenta on the plate. Remove the braciole from the sauce and cut crosswise and diagonally into 1/2-inch-thick slices. Transfer the slices to the plates leaning on the polenta. Spoon the sauce over and serve, garnished with basil.