

Braised Beef Braciolo w/ escarole, grapes, white beans & tomato

Courtesy of Chef Harold Dieterle, Kin Shop, Perilla, and The Marrow

For the braciolo:

2 pounds beef brisket
¼ pound Prosciutto
2 tablespoons pesto (homemade is recommended)
3 tablespoons Pecorino, grated
2 tablespoons extra virgin olive oil
2 cloves garlic, minced
1 medium onion, minced
1 teaspoon crushed red pepper
1 teaspoon fennel seed
16 ounces of canned tomatoes
1 cup water
Salt and pepper to taste
1 tablespoon fresh basil leaves, chiffonade
Butchers twine

For the escarole:

2 cloves garlic, sliced
1 tablespoon extra virgin olive oil
1 head escarole, cleaned and roughly chopped
½ cup cooked white beans
1 cup red seedless grapes
1 tablespoon fresh basil leaves, chopped
1 tablespoon parsley, chopped
1 tablespoon Sriracha
2 teaspoons lemon juice
1 tablespoon butter

Preheat oven to 325 F.

Butterfly open the brisket. Score the meat and season with salt and pepper. Spread out pesto on top of brisket, layer on Prosciutto, and grate Pecorino on top. Roll the meat into roast and tie up with butcher twine. Season the meat generously. In a large sauté pan, sear all sides till golden brown on medium-high heat and reserve.

In a sauce pot on medium heat, add the oil and sauté the garlic, onion, crushed red pepper, fennel seed. Add the canned tomatoes and season with salt and pepper. Simmer for 1 hour. Add the basil leaves and the beef braciolo. Place in oven for 2 hours or till for tender.

Remove the meat from the sauce and remove the butchers twine. Cut 4 large slices and place on the plate. Puree the tomato sauce using a stick blender or food processor. Spoon some of the pureed sauce on top of the meat.

In a separate sauté pan, heat the sliced garlic in oil and cook till slightly golden brown. Add the escarole and beans and season with salt and pepper. Add the basil, parsley, grapes, Sriracha, butter & lemon juice. Check seasoning and place a spoonful on top of the beef.