

Brasciola alla Spera

1 large flank steak	1 tablespoon fresh oregano (optional)
8 slices medium-thick bacon	½ cup of dry breadcrumbs
⅓ pound salami or hot soppressata	½ cup grated Parmigiano
5 hard-boiled eggs, sliced	Olive oil for frying
4 cloves of garlic minced	Salt and pepper to taste
½ cup minced parsley	

Trim as much fat as possible from the flank steak, butterfly it, and cut into two equal pieces. Pound each piece as thin as possible with a heavy mallet. It's helpful to have all the other ingredients prepared ahead.

Dry each piece of steak, and sprinkle with salt and pepper to taste.

Simmer the bacon slices in water for 10 minutes. Drain, rinse, and dry on paper towels. Layer the bacon slices on the steak. Make sure you leave at least a ¼-inch margin free on all sides so the filling will not fall out when cooking. Layer the salami over the bacon slices.

Very gently cook the garlic in 2 tablespoons of olive oil, until fragrant. Do not let it color. Spread the garlic, over the slices. Then layer the slices of hard-boiled egg evenly.

Sprinkle the breadcrumbs, Parmigiano, the parsley, and optional chopped oregano over the filling.

Carefully roll, jellyroll fashion, from the narrow end. Wrap kitchen string around the roll and tie a knot. Then tuck the end flaps of meat under and wrap string around the remaining *brasciole* in both directions. Tie securely, making sure that no stuffing is leaking.

With a paper towel, wipe off any filling crumbs from the rolls. Fry in olive oil, turning until all sides are nicely browned. Simmer, partially covered, for 4 hours in a generous quantity of your favorite tomato sauce. Turn the *brasciole* several times during the cooking.

Remove from the tomato sauce and carefully remove all the string. The *brasciole* can be cut and served immediately, but I find that if you let them come to room temperature they cut more neatly. Reheat the slices gently in the tomato sauce.

Serve pasta with the sauce as a first course. Serve the *brasciole*, enrobed in tomato sauce, as your second course.