

## Arrosto alle Nocciole – Beef Roast with Hazelnuts

Ingredients	Preparation
<p>1 Beef Roast (such as for a pot roast)            3-4 large Onions            2-3 Carrots            2 Celery stalks            1 sprig fresh Rosemary            1 sprig fresh Thyme            2 cups Red Wine            500g Hazelnuts            q.b Salt/Pepper            q.b Broth            Optional: 1 Garlic clove</p> <p><b>Suggested Wine Pairings:</b>  <u>Ivaldi   1613 Nizza</u>  <u>Barbera Red Wine</u></p>	<ol style="list-style-type: none"> <li>1. Begin by tying off your roast to make it easier to manage during cooking. Sprinkle all sides with some salt and pepper. Using a splash of olive oil in a tall dutch oven or pan and sear all sides of the roast over high heat.</li> <li>2. When browned, cut your onions, carrots, celery, and if desired garlic, in large chunks and scatter them around the roast in the pan. Chop finely the rosemary and thyme together and sprinkle them over the vegetables with more salt and pepper. Keep occasionally stirring the vegetables and turning the roast.</li> <li>3. Once the vegetables are starting to soften, add the red wine and stir the vegetables well. When most of the red wine has cooked off, add broth to come about halfway up the roast, then cover the pan and let simmer over low to medium heat for several hours, at least 3-4. During this time, occasionally turn the roast for even cooking and stir the vegetables.</li> <li>4. While the roast cooks, prepare your hazelnuts for the gravy. In a food processor, pulse the hazelnuts into a fine paste. The nuts themselves will have enough natural oil to create this paste, so trust the process and keep pulsing. When a peanut-butter like texture, set aside for later.</li> <li>5. The roast will be cooked when easily pierced by a fork. When this happens, using the strings tying the roast together, gently lift the roast from the pan to a cutting board and cover to let rest while you make the gravy sauce.</li> <li>6. Remove the pan from the stove and using</li> </ol>

	<p>either an immersion or stand blender, begin to blend the contents until homogenous and fine. Pass through a strainer or chinois to remove any last chunks, then put the gravy back into the pan. Add your hazelnut paste a little at a time, mixing well and tasting until finding the perfect mix for you.</p> <p>7. When ready to serve, gently remove the strings and gently slice or break the roast into pieces and serve with the hazelnut gravy over the top.</p> <p>8. To make prettier cleaner slices of meat, you can also rest the roast overnight in the fridge. Chilled, the roast becomes much easier to slice. To reheat, simply warm the gravy in a skillet, place your 1-1 ½ inch thick slices in the hazelnut gravy, making sure they are submerged, and let everything warm up together, occasionally adding broth and turning the roast pieces to prevent sticking or burning. Serve when warmed through.</p>
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This recipe is courtesy of Trattoria Risorgimento in Treiso, Italy.

*Arrosto alle Nocciole*, or Beef Roast with Hazelnuts, is a classic dish from Piedmont, Italy, where hazelnuts are a staple. Pro-Tip: mix any leftover or unused hazelnut paste with a little sugar and cacao powder for a sweet Nutella-like treat!