Braciole

7 Tablespoons olive oil

10 cloves garlic, minced

2 teaspoons lemon zest

2 teaspoons anchovy paste

1/3 cup + 2 Tablespoons fresh basil, chopped

1/3 cup fresh parsley

1/3 cup Pecorino Romano cheese

1/3 cup bread crumbs

3/4 cup fontina cheese, shredded

2 pound flank steak

8 thin slices prosciutto

1 teaspoon kosher salt

1/2 teaspoon pepper

1 onion, chopped

1/4 teaspoon red pepper flakes

1/4 cup tomato paste

3/4 cup red wine

28 ounces crushed tomatoes

2 cups beef broth

Stir together 3 T. oil, 5 cloves garlic, lemon zest and anchovy paste.

Add 1/3 c. basil, parsley, Pecorino and bread crumbs.  Stir in fontina.

Cut steak in two pieces.   Cut each piece in half horizontally.

Place steaks between plastic wrap and pound to 1/4" thickness.

Cut each piece in half to create 8 total pieces.

Distribute filling over steaks.

Press a slice of prosciutto into filling.

Roll each steak for form a tight roll.  Tie with twine on each end.

Sprinkle rolls with salt and pepper.  Heat 1/4 c. oil in dutch oven.

Brown rolls on 2 sides.  Transfer to a plate.

Add onion to pot and cook until browned.

Stir in red pepper and 5 cloves garlic.  Stir in tomato paste and cook 3 minutes.

Add wine and scrape off any browned bits.

Stir in tomatoes and broth.

 Return rolls to pot and bring to a boil.

Cover and simmer 2 1/2 - 3 hours.

Turn rolls halfway through braising.

Transfer to a platter,   Remove twine.

Stir 2 T. basil into remaining sauce.

Pour sauce over braciole.