



flat bowl · 30x28 cm, h 8,5 cm · no. 12254/098, pitcher · 1,1 l, ø 14,3 cm, h 18 cm · no. 12159/098, mug · 0,3 l, ø 7,5 cm, h 10,5 cm · no. 12051/098

CHAKALL ANGUS-BEEF RECIPE

SERVES 4:

Beef piece from the top round (alternatively flank steak), Coarse salt, 200 g bacon, Pepper, Garlic, Parsley, Cheese (hard cheese / middle hard cheese), Croutons, Olive oil, Lemons, Endive salad, Needle and thread

PREPARATION:

Thinly slice the meat with a sharp knife. Beat thicker parts with a hammer until smooth. Season the flat meat piece with coarse salt and pepper.

Brown the bacon in a pan without fat. Chop 2 garlic cloves and parsley and add to the bacon. Then add a little olive oil and the juice of half a lemon.

Stir fry the meat piece one minute on one side and take out of the pan. Evenly spread the bacon, garlic and parsley onto the fried side. Now sprinkle the cheese (hard cheese oder middle hard cheese). Make everything into a roll and tie up with needle and thread. Season the roulade with salt and pepper from outside. Roast everything for half an hour in the oven with 200°C.

Serving: Serve with the meat the endive salad and croutons with olive oil and some lemon juice.
(Important: Remove all needles before eating!)