

Beef Roulades

(for 4 persons)

Ingredients:

4 pieces of Roulades (cut from the shoulder - no fat! – and very thin – approx. 1/8" thick)

Size: between 8 – 10" long and approx. 5" wide

250 gr bacon smoked –(the same you use for bacon and eggs)

3 large onions

4 pickled cucumbers (sour)

Mustard (not sweat)

Salt, Pepper, red Paprika

½ small can of Tomato paste

2 large Bay Leaves

4 Juniper Berries

Beef Stock (approx. 2 Tea Spoons)

Soy Sauce (approx. 2 Table Spoons)

Whip Cream (approx. 100 ml)

Preparation:

Put Roulades on a flat surface (kitchen countertop works good), flatten Roulades if necessary to 1/8" thickness, meat should be very thin.

Spread salt, pepper and paprika on the top side of the Roulades (don't spread it on the other side!)

Spread ready made mustard onto the meat

Grind bacon in blender until it is smooth like a paste

Spread bacon paste onto the meat

Chop 2 large onions together with the cucumbers, not too mushy, but very small

Spread onion/cucumber mixture on top of the bacon paste

Roll the filled Roulades and use a thread to hold the Roulades together.

Spread ready made mustard around the outside of the Roulades.

Heat oil in large frying pan and fry Roulades from all sides until every side is light brown (don't burn!), add water until Roulades are good covered. Add Tomato Paste, Soy Sauce, Beef Stock, Bay Leaves, Juniper Berries and 1 onion (cut in larger pieces).

Let it simmer for one hour. Watch the level of the gravy. If necessary bring more water to the gravy, but be carefully. There shouldn't be much water added otherwise the taste of the gravy loses quality. When the Roulades are tender add the Whip Cream and let it simmer for another 5 - 10 minutes.

Remove the thread before serving!!

The best side dish is Spaetzle or Potato Dumplings. But of course you can have potatoes with it as well.

Enjoy!