

HERB ROULADES

ready to cook



recommended
by our Chef
de cuisine



Material:

pork topside, sliced with the machine in 3 mm thin tranches
wooden skewer (e.g. **BAMBOO KNOTSKEWER 105 mm**, art.-code 900/49 0001)

Ingredients for the stuffing:

175 g **BRATENFÜLLUNG GEMÜSE**, art.-code 401/77 0002
325 g water
100 g cheese, grinded
paprika, yellow and red, in thicker stripes
spring onions, in sticks
celery stips, cutted in to sticks and blanched
zucchini, in sticks

Seasoning:

20 g/kg **WÜRZÖL OK FIX UND FERTIG**, without garlic, art.-code 410/29 0001
25 g/kg **GYROS RHODOS**, spice salt, art.-code 405/52 0001

Gewirzmillen[®]

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Manufacture:

Pound the meat tranches in-between two foils slightly and season then with the **WÜRZÖL OK FIX UND FERTIG** and **GYROS RHODOS**. Mix the **BRATENFÜLLUNG GEMÜSE** with the water and spread this thin on the meat tranches. Put some cheese on top and then the mixed vegetables. Roll the meat from the small ending on and fix the roll with a wooden skewer. The vegetables could be visible on both ends.

Chef de cuisine tip:

To keep the colour stability inside of the sales counter, do not exceed a temperature of 4 °C during the manufacture process. The marinated steaks should rest for at least 6 hours in the cooling.

The herb roulades are suitable for pan and barbecue.