# **Silesian rolle joint** *Savoury super-king-sized roulade*





recommended by our Chef de cuisine!

#### **Material:**

350 g big flat slice of beef topside

350 g big flat slice of pork topside

(the slices should not be thicker than 5-7 mm)

## Ingredients for the stuffing:

200 g white emulsion

50 g cream

100 g smoked pork belly in thin slices

60 g **RÖSTZWIEBELN**, art.-code 519/10 0001

## **Seasoning:**

25 g/kg WÜRZÖL OK FIX UND FERTIG, without garlic, art.-code 410/29 0001

25 g/kg **JOELITO,** spice salt, art.-code 405/13 0001





## Silesian rolle joint

Savoury super-king-sized roulade

#### Manufacture:

Admix the meat emulsion with the cream. Spread the beef slice onto your work table and season with **JOELITO.** Spread then the emulsion evenly on the surface and put the **RÖSTZWIEBELN** on top. Now cover with the pork slice, season with **JOELITO** and finalize with the smoked pork belly. Roll the meat from the small ending on and bind together with roulade band. Brush outside with **WÜRZÖL OK FIX UND FERTIG** and season with **JOELITO**.

#### Chef de cuisine tip:

Sear in a pan all over. Add some onion cubes and some smoked bacon and let roast shortly. then add some tomato paste (20 g) and deglaze with 0,5 l poultry or vegetable stock. Let covered braise on the stove or at ca. 160 °C in the oven. When the joint is well-done, strain the sauce through a sieve, thicken slightly and refine with 0,125 g sour crème. The cooking time for the joint is according to thickness 70-90 minutes.

Serve the rolled joint with cooked potatoes rolled in parsley or potato dumplings as well as mixed vegetables.

Notes: