

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

Gewirzmillen[®]

