

Rouladen

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Preparation: 30 to 45 minutes
Cooking: 45 minutes to an hour
Serves: 8
Cuisine: European
Meal: Main Course
Season: Autumn



This is the German version of a popular Greek dish.

In Spanish is called "Niños envueltos" and in Greek is "Dolmades".

In the original recipe (Greek/Turkish) the meat rolls are wrapped with vine or cabbage leaves. Some versions use the leaves only without the meat.

Notes

Where it says "package of cucumbers" should be read as a bottle or pot.

Ingredients

2	Carrot	1 pkg	Pickles (Cucumbers)
3	Onion	2 tbsp	Saucebinder
½	Bell pepper	2 glass	Wine
¼	Horseraddish	2 tbsp	Tomato paste
1 kg	Potato		Parsley
1200 g	Beef		Salt and pepper
100 g	Pancetta		Mustard
½	Garlic		Nutmeg
1 tbsp	Pork fat		

Directions

Cut the meat in thin slices and paint each one with mustard.

Chop two onions and parsley very little, and the other onion in big chunks.

Peel and chop the potatoes. Cook them until they're exceedingly tender. Take them out of the pot and smash them.

Fry everything except beef, pancetta and cucumbers. This will be the filling together with the cucumbers.

When the filling is warm, place a pancetta slice in the centre, some filling on it, cucumbers and then roll the meat.

Tie it with cord (heat resistant, please!).

Place in the oven and cook them until they're done.

Serve the rouladen with baked potatoes or plain rice.