



GRILLED BEEF ROULADE

INGREDIENTS:

1 Sokolów bavette beef steak
oil

STUFFING:

handful spinach leaves
some dried tomatoes in oil
some slices Sokolów smoked bacon
piece Parmesan cheese
some olives
salt and pepper

GREMOLATA:

handful spinach leaves
handful basil leaves
handful parsley leaves
handful cashews
100 ml olive oil
few prunes
1-2 teaspoons capers

CROUTONS:

few slices wheat bread (e.g. ciabatta)

PREPARATION:

1. Cut the steak lengthways, leaving about 2 cm on the joined side, so that you get one large piece of meat. Put slices of bacon on top. Then layer the spinach, chopped sun-dried tomatoes, finely chopped olives, and grated Parmesan cheese. Roll to form a roulade. Wrap with string to prevent the filling from falling out during grilling. Brush the roulade with oil and sprinkle with salt and pepper. Place on a preheated grill.
2. Prepare the gremolata: finely chop the spinach, basil, parsley, prunes, cashews, and capers and combine with the olive oil.
3. Pour olive oil over the bread and place on a hot rack. Serve the crispy, browned slices as a side dish to the beef roulade. Before serving, slice the beef and garnish with gremolata.