



PHILLY CHEESESTEAK

INGREDIENTS:

1 long bread roll
50 g Provolone cheese
100 g Sokolow roast beef
1/2 small onion
oil

EXTRAS:

1 cucumber
50 ml each of vinegar, soy sauce and sesame oil
1 tablespoon sugar
2 tomatoes
couple of basil leaves

PREPARATION:

1. Prepare the pickles: mix the vinegar, soy sauce and sesame oil with sugar. Cut the cucumber with a peeler into thin slices. Then add them to the marinade and set aside for 1 hour in a cool place.
2. Cut the roast beef into thin slices. To make cutting easier, the beef can be slightly frozen beforehand. Peel onions and slice them into half-moons.
3. Preheat the grill. Place 2 tomatoes on the grate. Fry the onion with a little oil on a flat, cast-iron plate. Then move the onion and fry the meat. Mix the ingredients.
4. Form a "mound" from the meat and onions the length of the bun, cover it with a few slices of Provolone cheese and leave it to melt for a while. Meanwhile, prepare the tomato sauce. Remove the skin from the grilled tomatoes. Then mash them with a fork and combine with the chopped basil. The sauce can be seasoned with salt and pepper to taste.
5. When the provolone cheese has melted, place a sliced bun over the ingredients on the grill plate. Then tuck the spatula underneath and fold the sandwich. Add pickled cucumber and grilled tomato sauce to the ingredients.