

## **BAVETTE ROLL-UP WITH VEGETABLES AND HERBS**

### **INGREDIENTS:**

1-1.5 kg Uczta Qulinarna bavette  
1 packaging Sokolow raw smoked bacon  
200 g champignon or oyster mushroom  
1 bunch soup vegetables  
2 cloves garlic  
1 tablespoon chopped thyme or rosemary  
50 g butter  
fat for frying  
50 g French mustard  
200 ml gravy  
salt, freshly ground pepper

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### **PREPARATION:**

1. Prepare the stuffing: fry finely chopped onions in a pan. Add sliced mushrooms and continue to fry. Add chopped garlic, thyme or rosemary. Then add butter. Season with salt and freshly ground pepper. Mix the ingredients with 2 tablespoons of mustard.
2. Remove bavette from packaging, dry with paper towel and sprinkle with salt and pepper. Put stuffing on seasoned meat. Roll to form a roll-up and tie carefully with a thin thread to prevent the meat from unrolling during cooking.
3. Prepare sauce: fry peeled and coarsely chopped soup vegetables in a pan. Pour gravy, add rest of mustard and season with freshly ground pepper. Cook for a couple of minutes.
4. Fry rolled meat on both sides, then place in a casserole dish. Pour gravy with vegetables. Cover the dish and put in an oven preheated to 150°C. Bake for 1.5-2 hours.