

MINCED MEAT CUTLETS STUFFED WITH CHEESE AND DRIED TOMATOES

INGREDIENTS:

1 kg Sokolów Feast minced pork
1 Kaiser roll (preferably stale)
1 cup milk
2 cloves garlic
2 onions
1 egg
4 tablespoons bread crumbs
50 g blue cheese
Approx. 6 dried tomatoes
Frying oil
Salt, pepper

PREPARATION:

1. Soak the Kaiser roll with milk and squeeze. Chop the onions and garlic finely. Carefully knead the meat with the Kaiser roll, garlic, onions, and egg. Season with salt and pepper.
2. Form small chops. Put a piece of dried tomatoes and blue cheese inside each chop. Cover carefully with meat. Coat chops in breadcrumbs and fry until golden brown. Serve with mashed potatoes and carrots with peas.