

ROLLS WITH GINGERBREAD SAUCE

INGREDIENTS:

1 packaging Uczta Qulinarna beef shank
2-3 tablespoons mustard
3-4 pickled cucumbers
50 g fatback
2 onions
2-3 tablespoons oil
2-3 tablespoons flour + 3 tablespoons to thicken the sauce
1 l of beef broth
1-2 tablespoons gingerbread seasoning
1 stick cinnamon
3 bay leaves
salt, pepper

PREPARATION:

1. Cut the meat into slices and use a mallet to break up meat. Sprinkle with salt and pepper. Spread mustard. Put sticks of pickles, bacon and chopped onion on a meat.
2. Roll meat with stuffing, forming rolls. Stick toothpicks or use kitchen thread to prevent rolls from unrolling, and coat with flour.
3. Heat the oil in a pan and fry the rolls. Then put them into a casserole dish and pour the broth. Add gingerbread seasoning, cinnamon stick and bay leaves.
4. Put in the oven and roast at 180°C for 90 minutes. Pour the sauce into the pot, remove cinnamon sticks and bay leaves, and thicken by adding 3 tablespoons of flour. Mix well. Serve with gingerbread sauce.