



ZUM WEISSEN RAUCHFANGKEHRER



Beef roulade with mashed potatoes, pepper shallots and seasoned bacon

- 4 beef cutlets
- 1 large carrot
- 1 large yellow beet
- ¼ celery tuber
- 2 onions
- 1 twig of lovage
- 3 pickles
- 100 g seasoned bacon (or hamburger bacon)
- 1 tbsp mustard
- ¼ l strong red wine
- ¼ l beef broth
- 25 g butter
- Salt, pepper

Cut vegetables, onions and bacon into strips, sauté in butter, season with salt and pepper. Chop lovage and add pickle slices, remove from heat. Flatten cutlets between two sheets of cellophane wrap, daub with mustard. Spread filling onto the meat, roll in edges and make into rolls. Tie rolls and season with salt and pepper. Roast in a suitable casserole on all sides, extinguish with red wine, fill with beef broth and braise in the oven at 180° for approx. 1.5 hours.

Remove the rolls from the gravy and remove tie. Arrange with mashed potato, pepper shallots and sieved gravy. Serve with green beans.



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For the shallots:

- 250 g small shallots, peeled
- 1 tbsp sugar
- 1/6 l white wine
- 25 g butter
- 50 g white peppercorns
- Salt, pepper, oil for deep-frying

Deep-fry the peppercorns in moderately hot oil for 15 minutes, the corns should not turn colour. This way the pepper loses most of its sharpness. Let excess drip off completely and crush coarsely in a mortar.

Caramelize sugar in a pan, add shallots and butter, swivel around the saucepan, and slowly add the white wine. Braise for approx. 8 minutes in a 180° oven, salt and sprinkle with coarsely ground pepper.

For the mashed potatoes:

- 400 g mealy potatoes, peeled
- 125 ml hot milk
- 125 g butter
- Salt, nutmeg

Boil in salted water until tender, drain and press through a ricer immediately. Add butter and stir in with an eggbeater. Season with salt and nutmeg to taste.