Beef olives

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Sausage mixture

1 tsp clarified butter

1 onion

½ bunch of parsley

300 g sausage meat

Peel and finely dice the onion and sweat in the clarified butter. Finely chop the parsley, add it to the pan and cook briefly. Allow to cool completely.

Add the sausage meat and combine everything together well.

Beef olives

4 slices of smoked air-dried ham

4 slices of beef topside, Salt

Salt

Pepper

A little rose paprika

2 carrots

1 celery, small

1 onion

Divide the sausage meat into 4 equal portions, roll each portion into a sausage shape and wrap each one in a slice of ham.

Place the slices of beef on a flat surface and beat until very thin. Season with salt, pepper and rose paprika. Place a wrapped sausage meat roll in the middle of each slice of beef. Fold the ends of the beef in, roll up and secure with a toothpick. Place the beef olives in the porcelain dish.

Peel the carrots and cut into 2 cm thick pieces. Peel the celery and cut into 5 mm thick strips. Peel the onion and cut into wedges. Add the vegetables to the porcelain dish, scattering them around the beef olives. Put the porcelain dish on to the wire shelf at level 1 in the cold cooking space. Steam.

Steaming 100 °C for 25 Mins

400 g potatoes

Peel and cut the potatoes into small, even-sized pieces, then them into the perforated cooking tray. Put the perforated cooking tray into the cooking space at level 3 together with the beef olives. Steam.

Add ingredients

Steaming 100 °C for 25 Mins

Take the potatoes out of the cooking space and season with salt.

250 ml beef bouillon

3 tbsp Maizena express (cornflour), dark

1 tbsp tomato purée

Salt

Pepper

Stir the beef bouillon, cornflour and tomato purée together well. Season with salt and pepper. Add the bouillon to the beef olives in the porcelain dish Continue cooking.

Add ingredients

Hot air humid 180 °C for 5 Mins

Arrange the beef olives on the plates together with the vegetables and potatoes.

Accessories

Perforated cooking tray, 430 × 370 × 25 mm

Porcelain dish ½ GN, depth 65 mm

Additional information

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