



CLASSIC BEEF ROULADES

Serves 4

800g thin beef escalopes (approx. 100g each)
mustard
paprika powder
16 thin bacon rashers
4-8 spring onions
4-8 gherkins
30g butter
250ml red wine
1 bouquet garni
3 tbsp crème fraîche
1 tsp cornflour
salt and pepper

Lay out the beef escalopes and, if needed, bash with a rolling pin to make them thinner. Brush each escalope generously with mustard. Season with salt and pepper and sprinkle some paprika powder over the escalopes.

Lay the bacon rashers over the escalopes so that they cover the mustard.

Trim the spring onions, cut so that the length equals the width of the escalopes. Lay the spring onions widthways on the bottom half of the escalopes.

Quarter each gherkin and place alongside the spring onion on each escalope.

Start at the bottom end and roll each escalope into a tight roulade. Tie with kitchen string to hold them together.

Heat the butter in a large, heavy-based saucepan. Brown the roulades on each side. Add 80ml water, 100ml red wine and the bouquet garni, then cover and simmer for one hour. Turn the roulades from time to time and gradually add the remaining 150ml red wine.

Once the roulades are done, take out of the saucepan and remove the kitchen string.

Bring the meat juices to the boil and add 3 tablespoons of crème fraîche. Put the cornflour into a little bowl and once the sauce is boiling, take a few spoonfuls of sauce, add it to the cornflour and stir to a smooth paste. Pour into the saucepan and continue to cook for a minute until the juices start to thicken.

Serve two roulades per person. I love to eat my roulades with a side of sauerkraut and Spätzle.

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