

Silesian Roulade with potato dumplings

5 slices of beef sirloin
mustard
2 slices of smoked bacon
Pickled cucumbers
onion
salt, pepper, flour
clarified butter
bay leaf
allspice
1 liter of beef-poultry broth

Preparation:

Beat the meat slices as thinly as possible, placing beef between two pieces of food foil. When the meat is slightly broken, sprinkle salt and pepper on both sides. Spread mustard on beef slices on one side. Then put the pieces of bacon on each slice. Add cucumber slices and chopped onions (several feathers) on the bacon. Roll the slices and tie them with cotton thread. Fry in clarified butter until golden. Then pour the broth, add bay leaf and allspice. Simmer under cover until soft. The Silesian roll should be served with the sauce remaining from the cooking.



Source: <http://smakolykikoraliki.blog.pl/2014/01/25/rolady-wieprzowe-z-ogorkiem/>

Potato/Silesian dumplings - recipe:

1 kg of potatoes

250g potato starch

egg

salt

A method of preparing:

The best recipe for Silesian dumplings is one in which potato flour is a quarter of the potato volume.

Potatoes should be cooked, cooled, mashed. Add egg, salt and potato starch. Make a smooth cake. Form balls of walnut size, make a hole in the middle as in the photo. Cook in salted water about 4 minutes.



Source: <http://www.mirabelkowy.pl/2014/01/slaskie-rolady-woowe.html>