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Preparation time: 30 minutes
Cooking time: 2 hours



Ingredients

For 4 servings:

- 4 pcs beef roulade cut from the topside
- 4 tbs medium hot mustard
- 2 big gherkins
- 1 tbs diced bacon
- 1 medium sized onion finely diced
- 1 tsp fresh marjoram leaves
- A bit of balsamic vinegar
- Salt
- 300 ml gravy

Preparation

Spread the roulades and brush with the mustard. Salt lightly.

Render the bacon down in a pan, add and sauté the onions. Stir in the marjoram leaves. Slightly acidify with vinegar. Let it cool down and place it at the bottom end of the roulade. Quarter the gherkins and arrange on the onions. Fold in the sides a bit and tightly roll.

Vacuum portions with the gravy and cook in a sous vide water bath at 65 °C for 2 hours.

Remove from the bag. Thicken the sauce if necessary.

We recommend serving with celeriac.