

Beef

Stuffed beef 'olives'

20.7. 2021
Jaroslav Mikoška
Company: **Retigo**



Recipe language: **English (en)**

Food category: **Beef**

Cuisine: **Italian**

Portions: **8**

Program steps

Preheating: 135 °C

1	Combination	50 %	Termination by time	01:30 hh:mm	120 °C	90 %	
2	uncover the lid						
	Combination	50 %	Termination by time	00:30 hh:mm	160 °C	100 %	

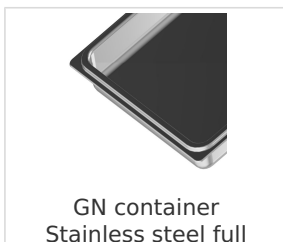
Ingredients

veal rump steak, cut into 16 paper-thin slices	800	g
pine nuts, lightly toasted	60	g
sultanas	60	g
pecorino romano, grated	120	g
tomato puree	1.5	l
gloves garlic, finely chopped	2	pcs
parsley, finely chopped	10	g
red onion, finely chopped	1	pcs
basil leaves	8	pcs
salt	5	g
pepper	1	g
evoo	60	ml

Directions

1. Lay out the steaks and gently tenderise them with a meat pounder
2. Season the meat and scatter the pine nuts, garlic, parsley and sultanas over the steaks, leaving enough space at the borders
3. Cover with a generous layer of Pecorino cheese
4. Fold the sides of the steaks over the filling and roll into a cylinder
5. Sear the beef olives in evoo over medium heat until they gain some colour on all sides
6. Soften the onion in the same pan and deglaze with white wine until the alcohol evaporates. Add the tomato purée and remove from heat before the saucepan breaks into a boil
7. Set the oven on combi at 120°C
8. Transfer the beef olives into a GN container, add the sauce over them and cover with a lid
9. Cook for 2 hours, removing the lid 30 minutes before ending the cooking process
10. Garnish with raw basil and serve

Recommended accessories



GN container
Stainless steel full