GERMAN

Rinderrouladen

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**30 min**	**1 hr 45 min**	**Braise**	**Inside round**

Ingredients

- 8 thin slices inside round, about 100 g (3½ oz) each and 5 mm (¼ in) thick (ask the butcher to slice them)
- 2 tbsp Dijon or German mustard
- 8 slices bacon
- 1 large onion, thinly sliced
- 4 dill pickles (gherkins), halved lengthwise
- Salt and black pepper
- 2 tbsp vegetable oil
- 1 carrot and 1 celery stalk, diced
- 2 tbsp tomato paste
- 250 ml (1 cup) dry red wine
- 500 ml (2 cups) beef stock
- 2 bay leaves
- 1 tbsp cornstarch mixed with 1 tbsp water (optional)

Steps

1. Lay the slices flat and season both sides with salt and pepper. Spread each with a thin layer of mustard.
2. Top each slice with a strip of bacon, some onion and half a pickle, placed at one short end.
3. Roll up tightly, tucking in the sides, and tie with kitchen string or secure with toothpicks.
4. Heat the oil in a heavy pot over medium-high heat. Sear the rolls on all sides until deep brown, about 8 minutes in total. Move to a plate.
5. Lower the heat to medium and cook the carrot, celery and leftover onion for 5 minutes, until soft. Stir in the tomato paste for 1 minute.
6. Pour in the wine and deglaze, scraping up the browned bits. Boil for 2 minutes to reduce by half.
7. Return the rolls, add the stock and bay leaves, and bring to a bare simmer. Cover and braise on low heat for 1½ hours, turning once, until a knife slides in easily.
8. Lift out the rolls and remove the string. Strain the sauce, simmer it for 5 minutes, and thicken with the cornstarch slurry if you like a glossier gravy.

Notes

- **Serving:** classic with red cabbage and potato dumplings or buttered spätzle.
- **Make ahead:** the rolls reheat beautifully in their sauce the next day.
- **Other cuts:** thin slices of outside round work equally well; add 15 minutes.
- **Slow cooker:** brown the rolls first (skipping it loses depth), then cook with the sauce on low 8 hr or high 4–5 hr. Simmer the strained sauce in a pan to thicken.
- **Freezer:** rolls freeze in their gravy for 3 months; thaw overnight in the fridge and reheat until steaming hot.