



Hearty beef roulade with classic filling, in a hearty gravy, served with Thuringian dumplings and red cabbage with apples

Ingredients for beef olive:

- 4 pieces of beef olive
- 4 slices of bacon
- 4 gherkins (mid-sized)
- 1 onion, diced
- mustard
- salt and pepper
- 2 TBSP oil
- 400 ml beef stock
- 200 ml red wine
- 2 bay leaves
- 4 juniper berries

Ingredients for the Thuringian dumplings:

- 8 potatoes, starchy
- 2 old bread rolls
- 1 onion, diced
- 2 eggs
- salt and pepper

Ingredients for the red cabbage with apples:

- 1 small red cabbage

- 2 apples, peeled, cored and diced
- 2 onions, diced
- 2 TBSP butter
- 2 TBSP sugar
- 250 ml red wine
- 250 ml apple juice
- 2 bay leaves
- salt and pepper

Cooking instructions:

1. Beef olive:

- Spread the beef olive roulade with mustard, and season with salt and pepper.
- Place a slice of bacon, a gherkin and some diced onion on each roulade.
- Roll up the roulades tightly and close with toothpicks.
- Heat the oil in a large casserole and brown the roulades on all sides.
- Add the beef stock, red wine, bay leaves, and juniper berries.
- Cover and braise the roulades at a low temperature for about 1.5 to 2 hours until tender. Stir occasionally.

2. Thuringian dumplings:

- Boil the potatoes, peel them and press them through a potato ricer.
- Soak the stale bread rolls in water, squeeze well and crumble.
- Sauté the onions in a little bit of oil until translucent.
- Knead the mix of potatoes, onions, rolls, eggs, salt, and pepper and form dumplings.
- Cook the dumplings in boiling salted water for about 20-30 minutes.

3. Red cabbage with apples:

- Chop the red cabbage finely.
- Sauté the onions in butter, add the sugar and let it caramelize.
- Add the red cabbage, apples, red wine, apple juice, bay leaves, salt, and pepper.
- Mix well and simmer at a low temperature for about 1.5 hours until the red cabbage is soft.

4. Serving suggestion:

- Serve the beef olive with the Thuringian dumplings and red cabbage with apples on plates.
- Serve the gravy from the beef olive roulade pot as a side dish.