

# Beef **OLIVES** **CHASSEUR**



## Ingredients

Thin Beef Topside Slices  
**Verstegen Spice Mix for Steak**  
**Verstegen Binding DS Pure**  
**Verstegen Chasseur Sauce**  
**Verstegen Decoration Espagnol**  
Sage & Onion Stuffing  
Wooden Skewers

## Method

Season a slice of topside with Verstegen Spice Mix for Steak and place a tube of stuffing on to the slice.

Roll and secure with a skewer.

Dust with Verstegen Binding DS and cover with Verstegen Chasseur Sauce.

Garnish with Verstegen Decoration Espagnol.

Oven cook 180°C for 20-25 minutes.



**Verstegen** adds that extra something.

