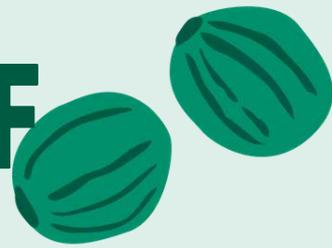


Mexican MINCED BEEF ROULADE



Ingredients

1kg Mincéd Beef

50g Verstegen Hamburger Complete

30g Verstegen Sambal Chilli Oelek Pure

Verstegen Shake and Batter

Verstegen Chilli Con Carne Sauce Pure

Verstegen Schnitzel mix Tex Mex

Verstegen World Grill Mexican Madness Pure

Emmental Cheese Slices

Roasted Red Peppers

Grated Cheddar Cheese

Method

Make the burger meat using the mincéd beef, **Verstegen Hamburger Mix** and Sambal **Oelek**.

Place into a vacuum pack bag and roll the burger meat using a rolling pin.

Cut the vacuum pouch open down the sides and top with the Emmental cheese slices and roast red peppers.

Roll up into a Swiss roll style and leave to set in the fridge.

Once chilled, brush the outside with the **Verstegen Shake and Batter Mix** and roll the roulade into the **Verstegen Schnitzelmix Tex Mex**.

Place a bed of the **Verstegen Chilli Con Carne Sauce** into a smooth wall foil and place two slices of the Roulade on top of the sauce, garnish with the grated cheddar cheese mixed with the **Verstegen World Grill Mexican Madness**.

Cook at 180°C for 30/35 minutes, ensure food is piping hot before serving



Verstegen adds that extra something.

