

Recipes

Sliced roast beef under a Soup & Snack Pearl crust

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Fabian Schmidt, sous chef at the Alpenhotel Ammerwald (Reute in Tyrol) has been busy in the kitchen, coming up with some creative recipe ideas for LAND-LEBEN such as sliced roast beef under a Soup & Snack Pearl crust

Ingredients

- Butter
- [LAND-LEBEN Soup & Snack Pearl](#)
- Egg yolk
- Mustard
- Parmesan
- [LAND-LEBEN Knoblauch- Zwiebelcroutons](#)
- Salt, pepper

- Basil
- Parsley
- Marjoram
- Garlic

Preparation

- Allow 50 grams of butter to soften and beat until foamy, mix in an egg yolk and mustard, and add grated parmesan (1 tbsp).
- Crush the Soup & Snack Pearls, croutons and herbs in a bowl cutter and fold into the butter mix, and season with salt, pepper and other herbs.
- Wrap the mixture in cling-film, roll and place in the fridge to chill.
- Sear the beef slices in a frying pan on both sides, season with salt and pepper and place in an oven-proof dish. Cut the chilled butter mix into slices, and lay these on top of the meat. Bake well in the oven for around 4 minutes at 220°.
- Serve with your favourite sides and sauce.