

“Czardas” steak



Preparation

Cut meat in – lengthwise (make a pocket), salt it, and stuff it with slices of bacon and cheese triangles. Fasten the opening with toothpicks. In hot oil, fry the meat quickly on both sides, and then simmer it covered at a reduced temperature. Add the chopped onion and garlic to the half softened meat. Finally pour the wine and cream, and it all to boil well. If desired, add some spices. Cut the meat and serve as desired with steamed vegetables or potatoes.

Ingredients

600 g tenderloin beef roast (preferably from the middle) , salt, pepper , 1 clove of garlic , 1/8 liter of red wine, 1 dl of cream , 2 onions , 50 g fleshy bacon , 4 triangles Zdenka “Čardaš” spreadable cheese , 60 g of oil