

**Martin Sieberer's recipe for the Almstüberl**

**Roulade of Paznaun Highland beef served with  
Smoked potatoes and onions**

6 Beef escalopes (skin on), 160g each  
70g Carrots  
70g Yellow turnips  
120g Belly of pork  
70g Pickled gherkins  
150g Onions  
6 Peeled tomatoes (Pelati)  
20g Fine flour  
150g Creme fraiche and bouillon to pour over  
Salt, ground black pepper, tarragon mustard  
Flour for dredging

**Potato purée:**

1 kg New potatoes  
100 g smoked butter  
2 g SDSA smoke powder  
About 150 ml milk

**Fried onions**

**Method**

Tenderise the beef escalopes, trim the edges, season with salt, pepper and mustard. Peel the root vegetables and, as with the bacon and the gherkins, cut into 4 mm thick strips. Place these on top of the beef escalopes, roll up to create a roulade and hold in place with toothpicks.

Season the roulade, heat the oil, then brown the roulade on all sides.

Lift the meat out of the stew pot. Lightly fry the onions (not too finely sliced), add the peeled tomatoes and cook through, pour in the bouillon and stir until smooth. Add anchovy paste to the roulade, cover with a lid and leave to stew.

Remove the roulade from the sauce, stir in the creme fraiche, bring to the boil, strain, then season to taste with mustard and remove the toothpicks from the roulade.



**Tip:**

Only use well-hung, skin-on beef escalopes since the meat takes less time to tenderise.

Peel, quarter and boil the potatoes. Warm the milk and the smoked butter.

Push the cooked potatoes through a food mill, then mix/season with the heated milk and butter emulsion.

Heat the roulade in the sauce to warm through and plate up with the cooking jus, the smoked potato puree and the fried onions.