

Mumma's Falsomagro (Mum's Rolled Beef Olives)

Ingredients:

1 slice of topside steak
Parmesan (grated)
Bread crumbs
1 clove of garlic
Parsley
1 boiled egg
Salt and pepper
Olive oil
Bottle home made tomato sauce
Optional:
Bacon and diced mozzarella



Method:

1. Beat steak with tenderising hammer
2. Rub olive oil over steak and add salt and pepper.
3. Chop garlic and parsley and spread over steak
4. Add a thin layer of bread crumbs and parmesan cheese over steak
5. Slice egg and lay across meat
6. Roll meat into a log shape
7. Wind string or cotton around meat until firm (can use toothpicks)
8. Roll meat in the breadcrumb and cheese mixture
9. Brown and seal in frypan, add to sauce and simmer until cooked for approximately 1hr (use homemade sauce or a bottle Italian style tomato sauce)
10. Allow meat to cool and rest ,removing string , cut in slices
11. Serve with pasta or rice. Enjoy

