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*by Hilda Roach*

## Aunt Hilda's Beef Olive

## Ingredients

**For The Beef Rolls:**

1/2 kg beef

1/4 kg bacon

1/4 kg potato

**For The Gravy:**

2 onions (finely chopped)

1 tsp cumin powder

1 tsp turmeric powder

1 tsp pepper powder

1 tbsp ginger paste

1 tbsp garlic paste

4 tomatoes (chopped)

## Preparation

1 **Beef Rolls Preparation:**

2 First boil the potatoes. Then cut all into long pieces (similar to French fries)

3 At the side, fry the bacon - not crispy.

4 Then cut the beef into thin slices and pound it flat.

5 Inside each strip place a thin slice of potato and bacon.

6 After that roll each piece and tie it (with cotton thread) well.

7 Put in a vessel and let it cook on slow gas for about 10 to 15 minutes.

8 Then let it cool for a few minutes.

9 Following that take out the pieces on a plate - remove the string and keep aside. **Gravy Preparation:**

10 Put some oil in a vessel.

11 Saute the onions.

12 Add ginger and garlic paste, and fry for a few minutes.

13 Then add all the powders and stir well.

14 After that put in the tomatoes and fry again for a while.

15 Lastly, add some water to make the gravy and let it boil for about 5 minutes.

16 Now add the cooked beef rolls to the gravy and let it simmer for another 5 minutes.

17 Serve with thick slices of fried potatoes.