

Beef "zrazas" from historical Vilnius cuisine by restaurant



"Zrazas" is one of Mykolo 4's signature dishes. In Lithuanian manors during the 19th century, no breakfast or lunch table was complete without this popular dish.



Ingredients (for 4 people):

- 500 g beef, cut into 4 thin slices
- 100 g black bread
- 100 g dried boletus
- 50 g onion
- 4 g garlic mash
- Salt and ground black pepper, to taste
- 4 quail eggs
- Butter
- Beef stew



Step-by-step:

- Cover the mushrooms with hot water and leave to soak; chop when rehydrated.
- Cut the onion into small cubes and fry in butter. When softened, add the chopped mushrooms and garlic mash. Add salt and pepper to taste.
- Leave to cool.
- Grind the bread in a food processor. Add some beef broth until you have a smooth mass.
- Add the fried mushrooms and the rosemary and mix. Divide into four parts.
- Boil the quail eggs for about 2-3 minutes and then peel them.
- Gently pound the beef slices with a meat tenderizer until they are all uniformly thin; sprinkle with salt with pepper.
- Top each slice with the bread and mushroom filling and a quail egg, and then roll. Secure with toothpick.
- In a frying pan, heat a thin layer of butter. Place the rolls in a single layer and sauté until golden brown on each side.
- Delicious served with parsnip purée and lightly roasted cherry tomatoes.