

KARADJORDJE'S STEAK (Serbian)

INGREDIENTS:

500 gm beef steak
100 gm kajmak (cottage cheese)
Bread crumbs (to cover steaks)
2 eggs
Oil for cooking

COOKING METHOD:

- Cut the meat into thin slices and beat them well with a kitchen hammer to flatten them even more.
- Put some kajmak on each steak (cottage cheese will also work for this). Roll them up and fasten each with a toothpick.
- Dip them in beaten eggs and then into bread crumbs and fry in hot oil until golden brown. Take the toothpicks out of meat when cooked.
- Serve with mashed potatoes or French fries.
- Serves 2 people.
- For piquant taste you can put some sliced ham together with kajmak while rolling the steaks.

