

Biftek Sarma

Italian-style Biftek Sarma (Stuffed Beef Rolls) with herbs and prosciutto. Ready in 25 minutes, this authentic recipe serves 4 with fresh tomato salsa.

10 min

HAZIRLIK

15 min

PIRME

25 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Biftek Sarma

Malzemeler

- 4 slice beef
- 12 slice ham
- 0.5 bunch parsley
- 0.5 bunch fresh oregano
- 0.5 bunch rosemary
- 0 olive oil
- 18 tomato
- 0.5 bunch basil
- 2 clove garlic
- 1 lemon
- 0 salt

Yapılışı

- Prepare the herb filling**

Finely chop 0.5 bunch of parsley and 0.5 bunch of oregano, removing thick stems. Mix the chopped herbs together in a small bowl and set aside.
- Season the 4 beef slices on both sides with salt and freshly ground black pepper. Pound them lightly with a meat mallet if needed to ensure they're evenly thin for rolling.
- Spread a portion of the herb mixture evenly over each beef slice, leaving a 1/2-inch border around the edges. Roll each slice tightly into a cylinder, starting from the shorter end.
- Wrap each beef roll completely with 3 slices of prosciutto, overlapping slightly to ensure full coverage. The prosciutto should hold the rolls together securely.
- Make the fresh salsa**

Dice the cherry tomatoes into small cubes and place in a mixing bowl. Mince the 2 garlic cloves and finely chop 0.5 bunch of basil.
- Add the minced garlic and chopped basil to the diced tomatoes. Season with lemon juice, olive oil, and salt to taste, then mix well and set aside.

7 Cook the beef rolls

Heat a cast iron skillet or heavy-bottomed pan over medium-high heat until hot, about 2-3 minutes. Add a drizzle of olive oil to coat the bottom.

8 Sear the prosciutto-wrapped beef rolls on all sides until the prosciutto is golden brown and crispy, about 2-3 minutes per side, turning carefully to maintain their shape.

9 Add the prepared fresh salsa to the pan around the beef rolls. Cook for 2-3 minutes until the tomatoes are heated through and slightly softened, then serve immediately while hot.

?puçlar?

Ask your butcher to pound the beef thin for you - this saves time and ensures even thickness for consistent cooking throughout all rolls.

Roll the beef tightly around the herb filling to prevent it from unraveling during cooking, and secure with toothpicks if necessary.

Don't overcrowd the pan when searing the rolls - work in batches if needed to ensure proper browning and even cooking.

Keep the fresh salsa at room temperature while the meat cooks so it doesn't shock the hot pan and helps create a more cohesive sauce.

Let the rolls rest for 2-3 minutes after cooking to allow the juices to redistribute before slicing or serving.

Use a meat thermometer to ensure the internal temperature reaches 135°F for medium-rare or 145°F for medium doneness.

Save any leftover herb mixture to toss with pasta or spread on crusty bread as an appetizer.

Choose cherry tomatoes that are firm but ripe - they should give slightly to pressure but not be mushy.