

# BEEF MORCON WITH MELTED MOZZARELLA CHEESE

## DINA'S FILIPINO SPECIALITY

### INGREDIENTS

1 Kg of beef in one piece, 3/4 inch thick  
5 hotdogs, sliced lengthwise  
3 hard-boiled eggs, sliced  
1 cup of sliced capsicums  
1 medium carrot, sliced lengthwise  
2 sweet pickles, sliced  
100g cheddar cheese cut into strips  
200g bacon, sliced  
Mozzarella cheese for topping  
Flour  
Cooking oil  
Marinade: lemon juice, soy sauce and ground pepper  
2 metres of thread or string (for tying)



### METHOD

Make marinade by mixing together lemon juice, soy and pepper. Marinate beef for an hour.

Remove the beef and place onto a cooking tray.

Fill the beef with hotdogs, eggs, pickles, capsicums, carrots, cheddar cheese and bacon. Set aside some carrots and cheese for later.

Roll the beef and tie with string but be careful not to make it too tight.

Roll the tied beef in flour and put it in a frying pan with some cooking oil.

Fry until it becomes brown on all sides.

Put the beef in a large pot. Add the marinade, remaining cheddar cheese and carrots and any leftover filling ingredients. Season with salt and pepper and simmer for two hours until the beef becomes tender.

Let the beef roll cool a little before slicing into 1/2 inch pieces.

Arrange the pieces on a plate, pour over the sauce from the pot and cover with grated mozzarella cheese while it is still hot.

Serve and enjoy.



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Recipe courtesy of Dina Lava