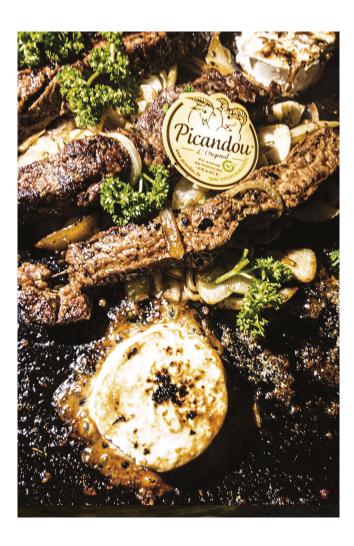


Roast beef & grilled Picandou



Informations

People : **4** Preparation : **15 min.** Cooking time: 10 min.

Ingredients

- 6 Picandou cheeses
- 1 beef joint, onions
- Garlic
- Salt
- Pepper
- Parsley

Preparation steps

- 1. Slice the beef into strips and grill on the barbecue with the chopped onions and garlic.
- 2. Season with salt and pepper.
- 3. Just before serving, place the Picandou on the barbecue and grill briefly on each side.
- 4. Arrange the beef strips along with a few onions on a plate, top with a grilled Picandou and a little parsley.