

## Oven baked pork steak in bread sauce with rich Limburger topping



Up to 30  
min.



Normal



### Zubereitung

Fry the root vegetables in the **GOLDSTEIG Butter** in a pan, add the fried bread cubes, stir in the cream, **GOLDSTEIG Mascarpone**, and stock and season with chopped wild herbs, salt and pepper.

### Steaks

1. Season the steaks with salt and pepper and fry in oil.
2. Add a bit of the bread sauce to an oven-proof dish, place the steaks on it, cover them with bread sauce and the **GOLDSTEIG Limburger** cut into thin slices and bake at 160°C for 15 to 20 minutes.

**TIP:** Wholemeal toast cubes can also be used instead of bread cubes.

### Zutaten



#### For 4 people:

#### For the bread sauce:

- 400 g diced root vegetables (carrots, cellery, parsnips, leeks)
- **GOLDSTEIG Butter**
- 200 g fried bread cubes
- 100 ml cream
- 4 tbsp **GOLDSTEIG Mascarpone**,
- 50 ml vegetable stock
- Chopped wild herbs
- Salt
- Pepper

#### For the steaks:

- 4 pork steaks
- 200 g **GOLDSTEIG Limburger**
- Salt
- Pepper
- Oil

