**Rolled tenderloın**

1 tenderloin steak ( flattened )

250 gr bacon

½ kg spinach

100 gr grated cheese

1 onion

1 tbsp butter

2 teaspoons salt

1 teaspoon blackpepper

1 tbsp flour

Place flattened steak on working surface, cover with bacon.

Chop spinach leaves and stems, wash and drain.

Stir butter and flour in a saucepan, add spinach, grated onion, cheese, salt and pepper, stirring all the time. Spread spinach puree evenly over bacon.

Roll steak tightly, place on a tray, turning flapover side down, broil in 180 degree oven around one hour, slice for serving.