

Gevulde Broodjes



Serves 8 Prep 20 mins

Cooking 20 mins

Easy

Ingredients

The rolls

8 soft round rolls
or 8 part baked
rolls
butter

Mushroom ragu filling (for 4)

100g button mushrooms
shallot, finely chopped
peppercorns
25g butter
25g flour
300ml water
1 tbsp lemon juice
parsley, finely chopped
1 tbsp ham (optional)
1 egg yolk (optional)

Prawn ragu filling (for 4)

100g cooked prawns
300ml stock
25g butter
25g flour
1 tbsp parsley, finely chopped
salt & pepper
1 shallot, finely chopped

1. **For the rolls:** Preheat the oven to 180C/ 160C fan/ Gas 6. Slice the top of the rolls, take most of the bread out, taking care not to pierce the sides or the bottoms. Melt some butter and using a brush, cover the rolls with butter, inside & out. Put them, next to their tops, on an oven tray, covered in aluminium foil. Bake them for 10-15 minutes, until golden brown and crispy. If using part baked rolls, just follow the baking instructions on the packet.
2. **Mushroom ragu filling:**
3. Clean & slice the mushrooms. Cook them for a few minutes in the water with some finely chopped shallot, salt, a few crushed peppercorns and the lemon juice. Drain well, sieve and retain the liquid.
4. Melt the butter in a saucepan, stir in the flour, let it sizzle for a minute or so, then add the sieved liquid until the sauce thickens. Add some lemon juice, pepper & other flavours to taste. Also add the parsley and the mushrooms and the ham if using. If you like a rich sauce you can whisk an egg yolk through the mixture, but be careful not to make the mixture too hot in that case. This will fill 4 rolls.
5. **Prawn ragu filling:**
6. Melt the butter, add the finely chopped shallot and the flour. While stirring, pour in the stock, and keep stirring until the sauce thickens. Season and add the prawns and fill the rolls.
7. Put the tops back on the rolls and serve straight away.