

ELITE BISTROS

AT HOME



Braised featherblade of beef, truffle creamed potato, glazed carrot and red wine sauce

stickywalnut

T R U R N T e

HISPI

WRECKFISH
BISTRO

PINION

KALA

Braised Featherblade of Beef

truffle creamed potato, glazed carrot and red wine sauce

FEATHERBLADE

Beef

RED WINE SAUCE
Sulphites

Beef bones, chicken bones, red **wine**, carrot, onion, redcurrant jelly

TRUFFLE POTATO
Milk/Dairy

Potato, **milk**, **cream**, olive oil, garlic, rosemary, thyme, truffle oil

GLAZED CARROT
Milk/Dairy

Carrot, chicken stock, **butter**, salt

Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results.

1. First begin by readying all of the elements for the dish. Slice open the creamed potato and squeeze its contents into a sauce pan, take the carrots from their bag and empty them, along with the cooking liquor, into another saucepan and add a splash of water. Take one of the two red wine sauce bags and empty that into a small saucepan, add a small splash of water to this too. *Note: it's a good idea to sit the sauce bag in a little hot water before opening, this will help you get every last drop from the bag.*
2. Take the featherblade, in its bag and place into a heatproof bowl, pour just boiled water over the featherblade so that it is fully submerged and leave it for 10 minutes to sit in the water and warm through.
3. After 10 minutes carefully take the featherblade from the hot water and slice the bag open, being careful not to damage the meat. Place the meat into a non-stick frying pan and add the second packet of the red wine sauce and a splash of boiling water, place this over a medium heat and bring to a simmer whilst you begin to warm the carrot and mash through.
4. Now place your pans containing the the carrot and mash over a gentle heat. Beat the mash as it heats through with a spatula to ensure it heats up evenly and to stop lumps from forming. Agitate the carrot pan a little and often, this will help achieve a lovely glaze surrounding the whole carrot. Note: If the glaze in the pan begins to look greasy just add a small splash (1tsp) of water to the pan, return to the heat and agitate it again. Your aim is to heat the carrot through gently whilst forming a lovely glaze with the stock and butter mixture.
5. As the sauce in the featherblade pan begins to bubble around the meat, use a tablespoon to baste the top of the meat with the sauce. Repeat this process until the sauce has become thick and a glossy glaze has formed over the meat. *Note: If you are worried that the sauce is reducing too much and likely to catch, don't worry, just add a small splash of water to the pan and continue until you're happy.*
6. Now to plate. Place the red wine saucepan over a medium heat to warm through. Using a fish slice, gently scoop the featherblade from the pan and place it onto a warm plate, scoop the potato from the pan and place next to it. Carefully take the carrot from its pan and place next to the mash and the blade.
7. Spoon over the now hot red wine sauce and serve.

