

Beef pot-au-feu, vegetables and savory broth.

Recipe for 4

Description

Cubes of beef, carrots, potatoes, celery and pearl onions cooked in a savory broth.

Note

The savory can be replaced with thyme or sage. The cooking time can vary depending on the size of cubes of beef. The beef should fall apart once ready.

Ingredients

Pot-au-feu

- 600 Gr Hanger steak
- 4 Unit(s) Garden carrot
- 2 Sprig(s) Celery
- 24 Unit(s) Pearl onion
- 8 Unit(s) Fingerling potatoes
- 2 Clove(s) Garlic
- 2 Leaf(ves) Bay leaf
- 2 Sprig(s) Savory
- 200 Ml Red wine
- 500 Ml Beef broth
- 10 Sprig(s) Parsley

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **325 F°**

Preparation

Cut the beef into cubes. Peel and cut the carrots. Cut the potatoes and celery into cubes of the same size. Mince the garlic, savory and parsley.

Pot-au-feu

In a large sauce pot, sear the beef with a bit of vegetable oil to give the beef a nice coloration. Add all the vegetables other than the potatoes, as well as the garlic, bay leaves and savory. Continue to cook for 2 minutes and then deglaze with the red wine. Once the red wine has reduced by half, add the potatoes as well as the stock. Season with salt and pepper and then transfer to the oven for about 1 hour.

Plating

Separate the pot-au-feu into different bowls and garnish with the chopped parsley.

Bon appétit!