

Hanger steak braised with brown beer and gratin of vegetables

Recipe for 4

Description

Beef cubes braised in a demi-glace brown beer sauce, a combination of braised and then broiled autumn vegetables, served on the side.

Note

For a cuter presentation, you can always roast the vegetables in individual ramequins.

Ingredients

Braised beef

- 700 Gr Hanger steak
- 150 Ml Brown beer
- 1 Unit(s) Onion
- 2 Sprig(s) Thyme
- 50 Gr Smoked bacon
- 250 Ml Veal demi-glace
- 2 Clove(s) Garlic

- Butter
- Salt and pepper

Vegetables

- 12 Unit(s) Fingerling potatoes
- 8 Unit(s) Nantaise carrot
- 1 Unit(s) Celeriac
- 12 Unit(s) Brussels sprout
- 250 Ml Chicken stock
- 2 Sprig(s) Thyme
- 100 Gr Old cheddar

- Butter
- Salt and pepper

Preparation

- Preparation time **120 mins**
- Preheat your **Oven** at **350 F°**

Preparation

Cut the beef into cubes roughly 2 cm cubed. Mince the onion. Cut the bacon into small cubes. Mince the garlic and thyme leaves. Cut all of the vegetables into even sized cubes. Grate the cheddar cheese.

Braised beef

In a hot skillet, sear the beef until nice and colored. Once colored, add the minced onion. Add the garlic, thyme and bacon cubes. Continue while stirring. Add the beer and reduce by half of the volume. Add the demi-glace, cover, and simmer for one hour.

Braised vegetables

Bring the chicken stock to a boil with the thyme leaves. Place all of the vegetables in this pot and cook for 10 to 15 minutes. Remove the vegetables from the stock and transfer to an oven safe dish. Sprinkle with the cheddar and then transfer to the oven to gratinée.

Montage

Place some of the roasted vegetables in the bottom of the plate and top with the braised beef.

Bon appétit!