TOM KERRIDGE'S

BEEF Short RIB Bourguignon

SERVES 4

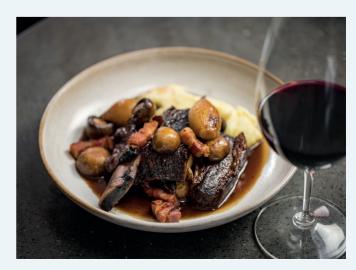
INGREDIENTS

- 4 x 250g beef short rib portions, on the bone
- 500ml red wine (merlot/malbec based red wines)
- 2 bay leaves
- 1 clove of garlic, crushed
- 1/2 tsp black peppercorns
- 2 large sprigs of thyme
- 1 Spanish onion, peeled
- & roughly chopped 2 sticks of celery, roughly chopped
- 4 cloves of garlic
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- 50g dried mushrooms (I used dried porcini mushrooms) 1 litre of beef stock
- 300g button shallots
- 400g streaky bacon, diced into large pieces
- 300g Paris brown mushrooms
- 1 tsp thyme leaves
- 2 tbsp flat leaf parsley, roughly chopped

METHOD

- To begin this recipe, start the night before. Place the short rib portions into an airtight container. Then place the bay leaves, garlic, thyme, peppercorns, & pour over the wine. Pop the lid on & place the container in the fridge overnight
- Then next day remove the container from the fridge & pour the contents into a colander with a bowl underneath to catch the drained red wine. We will need this in a bit
- Now place a large casserole dish onto the heat & add a good splash of vegetable oil to heat up

- 4. Once the oil is hot, season the beef portions evenly with salt & then fry in the hot oil until the short ribs are dark brown & rich
- 5. When the ribs are browned, remove them from the pan & pop onto a plate while you roast up the braising veg
- 6. Now throw in the diced onion, celery & garlic & fry until golden brown. This will take a few minutes
- 7. Pour the drained wine into the pan & bring up to the boil. Then, skin off any impurities with a spoon
- 8. Place the ribs back in to the pan & pour on the dried mushrooms & beef stock. Bring up to a simmer & place a lid onto the pan, pop the pan into a pre-heated oven at 150c & braise for 3 hours
- 9. Once the beef is cooked through, carefully lift the beef from the pan & pop onto a clean tray & cover with cling film to keep moist & warm
- 10. Next pass the braising stock through a fine sieve into a clean bowl, making sure you squeeze as much flavour as possible out of those veggies with the back of a ladle
- 11. While the stock is straining, heat a wide based frying pan on to the hob. Then, add a little splash of oil & throw in the bacon chunks & fry up till crisp & golden. Now, throw in the onions & fry until they soak up the bacon fat & begin to take on a little colour. With a slotted spoon lift the roasted bacon & onions from the pan & pop on to a little plate. Then add a little more oil & small nob of butter. Fry the mushrooms until golden brown. Add the onions & bacon to the pan & pour in the stock
- 12. Reduce the sauce by ¾, until nice & glossy
- 13. You are nearly ready to serve. Add the parsley & picked thyme to the pan & give a quick stir. Then, reheat the ribs by placing them into the sauce, making sure you give them a good baste in the rich sauce
- 14. When ready, spoon the bourguignon into a bowl with loads of the rich chunky gravy
- 15. If you fancy, serve a little mash potato with the stew & some wilted cabbage



TOM KERRIDGE'S

FRIED DUCK EGG WITH SPRING GREENS & WHITE WINE BUTTERSAUCE

SERVES 4

INGREDIENTS

- 4 banana shallots, finely diced
- ¼ bottle of Chablis
- 25ml double cream
- 150g diced cold butter
- Splash of raw Chablis to finish

SPRING VEGETABLES

- 200g seasonal wild mushrooms (I used Morels & Pied Bleu)
- 16 medium/large spears of asparagus, peeled & trim<u>med</u>
- 2 sticks of celery, peeled & sliced at an angle
- Small handful of wild garlic
- 1 handful of celery leaves
- (watercress or celery cress)

EMULSION

- 100ml water
- 50g butter
- 4 duck eggs
 Salt & pepper
- Good splash of vegetable oil

GARNISH

4 thick slices of toasted sour dough

METHOD

- Firstly, add the diced shallots & wine into a small saucepan, place the pan on to the heat & bring to the boil & reduce the wine until it has almost evaporated
- 2. Then add the double cream to the pan & reduce by half
- 3. Once the cream has reduced, start to whisk in the diced butter a couple of bits at a time. Keep adding the butter until the sauce is thick & glossy, then season with salt, cayenne pepper, lemon juice & a good splash of the raw wine. Cling film the pan & keep warm until all the other veggies are ready
- 4. Now place four small pans onto the hob. Add a good glug of oil to each & turn on to a low heat. Once the pan is warm, crack in the 4 eggs & slowly fry them for 5 to 6 minutes, giving the yolks an occasional baste with the hot oil. Cook the eggs till they are set & gorgeous, sprinkle with a little flaky salt & ground black pepper
- 5. While the eggs are frying, add the water & butter into the other frying pan & bring up to the boil & reduce by half to emulsify. Season lightly with salt & then pop in the asparagus, celery & morels to poach in the butter emulsion for two minutes. Then stir in the wild garlic just to wilt
- 6. Once the vegetables & eggs are cooked, remove the pan from the heat
- 7. Then spoon the asparagus, mushrooms, celery & wild garlic over the eggs
- 8. Now spoon over the butter sauce, finish the dishes off with a few leaves of celery, then tuck in
- 9. If you like, serve some toasted sourdough on the side to soak up all those lovely yolks & buttery juices. A perfect dish for springtime

