

Braised Daube of Border Beef with Horseradish Risotto and Madeira Jus

Ingredients

4 x 6oz pieces of chuck steak
12 x shallots
2 white onions
2 red onions
2 pints of beef stock
2 pints of chicken stock
1lb risotto rice
4oz butter
2oz horseradish
2fl oz cream
Salt and pepper
1 shallot



Preparation

Seal beef and roast off the shallots and onions until brown. Add the stock and place in oven for 2 hours or until meat is tender. Remove beef and reduce stock with Madeira. Slice remaining shallot and sauté in butter. Add the rice and hot chicken stock stirring constantly. Add the horseradish, cream and butter, season and serve.



Northumberland Tourism
Millwood House
Longhirst Hall
Alnwick
Northumberland
NE66 2JL
t: +44 (0)1670 794820
e: info@northumberlandtourism.co.uk

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