

Roast Rib of Beef with French Fries, Peppercorn Jus and Garlic Baked Mushrooms

Ingredients

- 1 x Rib of beef trimmed to côte de bouef
- 6 large floury potatoes
- 2 large, flat mushrooms
- 2 pints of beef stock
- 1 pint of cream
- 1 tbsp French mustard
- 1oz green peppercorns
- 2 cloves of garlic
- 2oz butter
- 2fl oz Brandy



Preparation

Char rib of beef and roast in oven until cooked to your preferred degree. Cut chips, blanch and cool. Reduce the stock with cream, brandy and the peppercorns then whisk in the mustard until of sauce consistency. Bake the mushrooms with garlic and butter. Place blanched chips in hot fat until crispy. Slice and serve.



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