



CHUCK WITH STUFFED POTATOES

INGREDIENTS:

1 kg chuck
salt
pepper
ground cinnamon
ground nutmeg
oil
2 tablespoons mustard
2 potatoes

BRINE:

1 l water
1 l apple juice
1 bay leaf
2 stars anise
1 stalk lemongrass
100 g salt

STUFFING:

1 tablespoon sour cream
250 g grated cheddar cheese
1 teaspoon wasabi
salt, pepper
chives for decoration

PREPARATION:

1. Prepare the brine from the listed ingredients. Bring to a boil and set aside to cool. Brine the meat and leave for 12 hours or inject it with the brine using a syringe. Next, brush it with mustard, sprinkle with spices and oil.
2. Fire up the grill (ideal temperature: 160°C). Bake the chuck with the potatoes. After an hour, remove the potatoes, cut them in half, hollow them with a spoon and mix with the rest of the stuffing.
3. Stuff the hollow potatoes with the stuffing and bake for another 15-20 minutes. Remove the chuck from the grate when it reaches 68°C inside (use a thermal probe). Sprinkle the stuffed potatoes with chopped chives and serve as an addition to the chuck.