



BAKED BEEF NECK WITH VEGETABLE RISOTTO

INGREDIENTS:

Baked beef neck:

1.5 kg Uczta Qulinarna beef neck
2 shallots
2 carrots
2-3 sprigs fresh thyme
1/2 leek
2 cloves garlic
50 g butter
150 ml vegetable broth
salt, freshly ground pepper

Vegetable risotto:

500 g rice for risotto
700 ml vegetable broth
2 shallots
50 g grated Parmesan cheese
100 g seasonal vegetables
50 g butter
100 ml dry white wine
salt, freshly ground pepper

PREPARATION:

1. Prepare meat: Sprinkle the beef neck carefully with salt and pepper. Finely chop garlic and thyme, then rub meat with them. Clean the carrots, the leek and the shallots, and slice them into thick slices. Place the marinated meat in a casserole dish and put vegetables on top of it. Pour the broth. Put butter on top. Cover the dish with a lid and place in an oven preheated to 170°C for 2-2.5 hours (bake until the meat is soft). Cut meat into thick slices before serving.
2. Prepare the risotto: Finely dice shallots, then fry them in butter in a flat pot. Pour rice over them and continue to fry for 1-2 minutes. Pour small



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amount of dry wine and cook for 1-2 minutes. Stirring constantly, pour small amount of vegetable broth and heat up until the rice absorbs all the liquid. Repeat until all ingredients are used. At the end add the butter, grated Parmesan cheese and vegetables cut into thin strips. Season with salt and freshly ground pepper.