



BRAISED SHANK WITH HORSERADISH

INGREDIENTS:

2 kg Uczta Qulinarna beef shank
2 onions
2 cloves garlic
2 sprigs fresh thyme
2 carrots
1/2 celery
1 leek
1-2 tablespoons chopped parsley leaves
seasoning: Salt, pepper grains, allspice, bay leaf
1-2 l broth or water

PREPARATION:

1. Wash shank and dry with paper towel. Sprinkle with salt and pepper, then fry on clarified butter or vegetable oil until golden brown.
2. Wash vegetables and cut them into bars. Fry on a pan on which the shank was prepared. Put meat and spices in a pot and cover with hot water or broth. Simmer until tender (3-3.5 hours).
3. Season with salt and freshly ground pepper. Slice the shin. The horseradish sauce will complement the taste of the meat perfectly.