



ROAST BEEF IN HORSERADISH SAUCE

INGREDIENTS:

1 kg Uczta Qulinarna chuck
300 g fresh spinach leaves
4 shallots
2-3 onions
8-10 medium-sized potatoes
1 horseradish root
200 ml cream 30%
50 ml clarified butter
50 ml olive oil (pomace)
a couple cloves garlic
salt, pepper
a couple sprigs fresh thyme
parsley leaves for decoration

PREPARATION:

1. Wash meat and dry it with paper towel. Pour a small amount of olive oil on a large plate and put a couple of fresh thyme sprigs on it. Put meat on a plate and rub it on both sides with salt, pepper and garlic cut into large pieces. Leave beef in a cool place for 1 hour. Fry meat on clarified butter. Then add then add the remaining marinade and fry carefully, avoiding burning the garlic and herbs. Put everything in a casserole dish.
2. Use the butter and marinade remaining in a pan to fry peeled potatoes and onions. Next, put the vegetables into a casserole dish, pour a little bit of beef broth, and cover or wrap in aluminium foil. Put everything in to an oven preheated to 180oC. Bake for approx. 1.5 hours.
3. Prepare sauce: Peel the horseradish and grate it on a fine grater. Chop 3 shallots and fry in clarified butter, then mix with cream. Bring it to boil and cook uncovered for 1 minute. Finally, add grated horseradish. Season with salt and pepper.
4. A couple of minutes before taking the meat out



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of the oven prepare spinach: Fry chopped shallot in clarified butter. Add spinach leaves. Fry for about 1 minute, then put on a plate. Remove meat from the oven and slice into 1 cm-thick slices. Serve with sauce, potatoes and spinach. Garnish with parsley leaves.