



RUMP STEAK WITH MUSHROOM SAUCE

INGREDIENTS:

1.5 kg Uczta Qulinarna rump
 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

Mushroom sauce:

100 ml gravy
 1 shallot
 20 g butter
 50 g fresh chanterelles
 25 g morel or penny-bun boletus, fresh or dried
 250 ml cream 36%
 salt, freshly ground pepper

PREPARATION:

1. Sprinkle meat with salt and freshly ground pepper, then rub with finely chopped garlic and thyme. Clean the carrots, the leek and the shallots, and slice them into thick slices. Marinate rump and put it in a casserole dish. Cover it with cut vegetables. 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 sauce: Finely dice shallots, fry them on butter and add mushrooms. Fry everything for a while, then add cream. Boil until reduced by half. Next, add gravy and boil for 5-10 minutes until ideal density is reached. Season with salt and freshly ground pepper. Cut the meat, arrange it on



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a plate and pour the aromatic mushroom sauce over it.