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| BRAISED BEEF IN TEROLDEGO | |
| 10 Portions | |
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| **INGREDIENTS** | **DOSES** |
| Rump of beef | Kg 2,000 |
| Lard | Kg 0,200 |
| Carrots | Kg 0,200 |
| Onions | Kg 0,200 |
| Celery | Kg 0,200 |
| Teroldego Wine | Lt 1,5 |
| Aromatic bounch | N 1 |
| **Butter** | **Kg 0,150** |
| **Seed oil** | Dl 1 |
| Salt | Kg 0,050 |
| Pepper | Kg 0,010 |
| Tomate paste | Kg 0,025 |
| Peeled tomatoes | Kg 0,150 |
| Brown stock | Lt 2 |
| White stock |  |
| **METHOD** | |
| Degrease the beef pulp, cover with the lard and cut with celery and carrot fillets; tie with kitchen twine. Marinate with wine, vegetable mirepoix and aromatic herbs for at least 12 hours. At this point, divide the meat by drying it well, the vegetables and the marinade liquid. Flour the meat and brown it in a pan with seed oil. In the meantime, brown the vegetables and herbs in a saucepan with oil and butter, add the drained meat, then sprinkle with the marinade liquid. Leave to reduce for a few minutes adding the peeled tomatoes, the concentrate, the brown broth, which gradually extend with the white broth. Leave to cook over moderate heat by covering the saucepan with a lid for about 3 hours. When cooked, remove the meat by untiing it and keeping it covered with a cloth moistened at a controlled temperature in the maintenance technician. Pass the cooking broth in the crusher, adjusting the flavor. Arrange the cut meat on a tray, sauces with the sauce. | |