**Beef sirloin with cream sauce - recipe**

**Ingredients:**

****750 g beef sirloin or beef back

50 g bacon, cut in narrow bits

salt, ground pepper

2 bigger carrots

150 g celery root

1 parsley

1 bigger onion

5 peppercorns

3 allspice balls

3 bay leaves

pinch of thyme

150 g melted butter

juice from 1 lemon

2 tablespoons of flour

250 ml cream for whipping if necessary, milk for diluting

sugar

lemon cut in slices

cranberry sauce

**How to make it:**

1. Clean the meat. Put in the bacon. Then sprinkle with salt and pepper.
2. Clean the onion and cut it in small cubes, clean the vegetables and grate it.
3. Put the vegetables into the pan, place the meat on top, add spices, sprinkle with lemon juice and pour over the melted butter. Cover with a lid and letit rest in the fridge overnight.
4. The next day baste the meat with some water and stew in the oven, covered with a lid. When tender, take the meat out.
5. Remove the spices from the sauce, especially bay leaves. Bring the sauce slowly to boil. Add mustard, two tablespoons of flour and stir fry. Pour in the cream and boil gently, mixing from time to time.
6. Finally press softened vegetables in the sauce through a sieve. Season with salt, add some lemon juice or some sugar.
7. Divide the meat into portions, put it back in the sauce and heat up.
8. Serve with bread dumpling, slice of lemon and cranberry sauce.