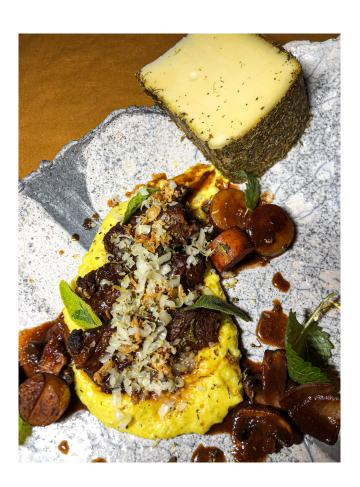


Braised beef cheek with Raclette 8 Blumen and mashed potato



Informations

People: 4
Preparation: 30
Cooking time: 1,5 - 2h



Ingredients

- 150 g Raclette 8 Blumen
- 3 beef cheeks
- 3 carrots
- ½ head of celery
- 200g button mushrooms
- 2 cloves of garlic
- 1 onion
- 1 litre red wine
- 2 litres beef or vegetable stock
- 1 tablespoon tomato puree
- Rosemary
- Salt, pepper

For the mashed potato:

- 1 kg floury potatoes
- 250 ml milk
- 2 cl butter
- Salt, Pepper
- Freshly grated nutmeg

Preparation steps

- 1. Brown beef cheek on both sides in hot oil in a frying pan. Next add the chopped carrots, onion, garlic, celery, mushrooms and rosemary and brown lightly before adding the tomato puree to thicken. Deglaze with 1/3 of the red wine and gently reduce. Repeat this process three times. Then add the stock to cover and leave to simmer for one and a half hours, until the beef cheek is thoroughly cooked.
- 2. Roughly chop the peeled, washed potatoes. Cook for 20 25 minutes in salted water in a covered saucepan. Drain thoroughly, then return to an empty saucepan (without a lid), over a very low heat, so that the moisture can evaporate.
- 3. Grate the Raclette 8 Blumen and set aside.
- 4. Mash potatoes using an electric hand whisk or a potato masher and set aside. Bring 250 ml of milk to the boil with a tablespoon of butter, then season with salt, pepper and grated nutmeg. Pour boiling milk directly onto mashed potatoes, add grated cheese and mix well. Adjust seasoning if necessary.
- 5. Transfer to a serving dish

? **Tip**: To give this dish a creamier texture and a unique flavour, try adding some raclette cheese to the sauce.