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.