

Brunskill Beef

Traditional Hereford Cattle



Brunskill Beef in Ale with Mushrooms

Serves 6

Preparation time: Approximately 10 minutes

Cooking time: Approx 5 hours

Ingredients

Brunskill Beef braising steak, cut into large chunks and trimmed, approx. 1.25Kg

2 tbsp oil

1 x large onion, chopped

2 x sticks of celery, chopped

3 x cloves of garlic, chopped

3 to 4 tbsp seasoned flour

20g dried porcini mushrooms (optional), soaked in 300ml hot water

500ml strong ale

3 bay leaves

500g mixed brown and white mushrooms, halved or quartered, depending on their size

Salt and pepper

Method

1. Heat the oil in a large pan or casserole dish. Cook the onion for 5 minutes until it starts to soften, then add the celery and garlic and cook for a further 5 minutes. Remove from the pan and set to one side. Toss the Brunskill Beef in the seasoned flour and brown in batches in the same pan; you may need to add a little more oil. Drain the dried mushrooms through a sieve, reserving the liquid. Return all of the Brunskill Beef and vegetables to the pan, with any remaining flour, and add the porcini mushrooms (if required).

2. Mix together, add the porcini soaking liquid (or just water), the ale and the bay leaves. Season, then bring to the boil and turn down to a very low simmer. Cover and cook for 4 hours, stirring occasionally, then add the mushrooms. Re-cover and cook for a further 45 minutes to 1 hour. Taste for seasoning and serve.