

TOM KERRIDGE'S

BEEF SHORT RIB BOURGUIGNON

SERVES 4

INGREDIENTS

- 4 x 250g beef short rib portions, on the bone
- 500ml red wine (merlot/malbec based red wines)
- 2 bay leaves
- 1 clove of garlic, crushed
- ½ tsp black peppercorns
- 2 large sprigs of thyme
- 1 Spanish onion, peeled & roughly chopped
- 2 sticks of celery, roughly chopped
- 4 cloves of garlic
- 50g dried mushrooms (I used dried porcini mushrooms)
- 1 litre of beef stock
- 300g button shallots
- 400g streaky bacon, diced into large pieces
- 300g Paris brown mushrooms
- 1 tsp thyme leaves
- 2 tbsp flat leaf parsley, roughly chopped

METHOD

1. To begin this recipe, start the night before. Place the short rib portions into an airtight container. Then place the bay leaves, garlic, thyme, peppercorns, & pour over the wine. Pop the lid on & place the container in the fridge overnight
2. Then next day remove the container from the fridge & pour the contents into a colander with a bowl underneath to catch the drained red wine. We will need this in a bit
3. Now place a large casserole dish onto the heat & add a good splash of vegetable oil to heat up

4. Once the oil is hot, season the beef portions evenly with salt & then fry in the hot oil until the short ribs are dark brown & rich
5. When the ribs are browned, remove them from the pan & pop onto a plate while you roast up the braising veg
6. Now throw in the diced onion, celery & garlic & fry until golden brown. This will take a few minutes
7. Pour the drained wine into the pan & bring up to the boil. Then, skin off any impurities with a spoon
8. Place the ribs back in to the pan & pour on the dried mushrooms & beef stock. Bring up to a simmer & place a lid onto the pan, pop the pan into a pre-heated oven at 150c & braise for 3 hours
9. Once the beef is cooked through, carefully lift the beef from the pan & pop onto a clean tray & cover with cling film to keep moist & warm
10. Next pass the braising stock through a fine sieve into a clean bowl, making sure you squeeze as much flavour as possible out of those veggies with the back of a ladle
11. While the stock is straining, heat a wide based frying pan on to the hob. Then, add a little splash of oil & throw in the bacon chunks & fry up till crisp & golden. Now, throw in the onions & fry until they soak up the bacon fat & begin to take on a little colour. With a slotted spoon lift the roasted bacon & onions from the pan & pop on to a little plate. Then add a little more oil & small nob of butter. Fry the mushrooms until golden brown. Add the onions & bacon to the pan & pour in the stock
12. Reduce the sauce by ¾, until nice & glossy
13. You are nearly ready to serve. Add the parsley & picked thyme to the pan & give a quick stir. Then, reheat the ribs by placing them into the sauce, making sure you give them a good baste in the rich sauce
14. When ready, spoon the bourguignon into a bowl with loads of the rich chunky gravy
15. If you fancy, serve a little mash potato with the stew & some wilted cabbage



TOM KERRIDGE'S



FRIED DUCK EGG WITH SPRING GREENS & WHITE WINE BUTTERSAUCE

SERVES 4

INGREDIENTS

- 4 banana shallots, finely diced
- ¼ bottle of Chablis
- 25ml double cream
- 150g diced cold butter
- Splash of raw Chablis to finish

SPRING VEGETABLES

- 200g seasonal wild mushrooms (I used Morels & Pied Bleu)
- 16 medium/large spears of asparagus, peeled & trimmed
- 2 sticks of celery, peeled & sliced at an angle
- Small handful of wild garlic
- 1 handful of celery leaves (watercress or celery cress)

EMULSION

- 100ml water
- 50g butter
- 4 duck eggs
- Salt & pepper
- Good splash of vegetable oil

GARNISH

- 4 thick slices of toasted sour dough

METHOD

1. Firstly, add the diced shallots & wine into a small saucepan, place the pan on to the heat & bring to the boil & reduce the wine until it has almost evaporated
2. Then add the double cream to the pan & reduce by half
3. Once the cream has reduced, start to whisk in the diced butter a couple of bits at a time. Keep adding the butter until the sauce is thick & glossy, then season with salt, cayenne pepper, lemon juice & a good splash of the raw wine. Cling film the pan & keep warm until all the other veggies are ready
4. Now place four small pans onto the hob. Add a good glug of oil to each & turn on to a low heat. Once the pan is warm, crack in the 4 eggs & slowly fry them for 5 to 6 minutes, giving the yolks an occasional baste with the hot oil. Cook the eggs till they are set & gorgeous, sprinkle with a little flaky salt & ground black pepper
5. While the eggs are frying, add the water & butter into the other frying pan & bring up to the boil & reduce by half to emulsify. Season lightly with salt & then pop in the asparagus, celery & morels to poach in the butter emulsion for two minutes. Then stir in the wild garlic just to wilt
6. Once the vegetables & eggs are cooked, remove the pan from the heat
7. Then spoon the asparagus, mushrooms, celery & wild garlic over the eggs
8. Now spoon over the butter sauce, finish the dishes off with a few leaves of celery, then tuck in
9. If you like, serve some toasted sourdough on the side to soak up all those lovely yolks & buttery juices. A perfect dish for springtime

