

Daube of Beef with Crisp Potato Cake, Smashed Peas

Wine Pairing: 2010 Devil's Elbow Reserve Cabernet
Serves: 4

Prep Time: Overnight
Cooking Time: 5 hr 30 min

Instructions

- 1:**
For daube, mix all ingredients in a bowl and marinade overnight.
- 2:**
Heat pan and seal beef cheeks. Place marinade and seared beef cheeks into a deep oven tray, cover with foil and bake on 160°C for 4 hours. Check cheeks, if dry add a bit more water. Remove, checking they are very tender when cut and rest for 1 hour.
- 3:**
For potato cake, boil potatoes until soft, drain. Mash potatoes adding butter and egg yolks and salt and pepper. Mix well. Beat egg whites until firm and fold through potato mix, spoon mix into 23cm tart tin. Brush top with whisked egg yolk and bake until golden—180°C for about an hour. Remove and slice.
- 4:**
For smashed peas, blanch and refresh peas. Fry off onion and garlic until translucent in olive oil. Place all in food processor with butter, salt and pepper, and mash.
- 5:**
To serve, place a slice of potato on plate, top with slices of beef cheek, drizzling with some cooking liquid and top with mashed peas.

Ingredients

DAUBE

4 beef cheeks
1 bottle red wine
2 onions, diced
2 sticks celery, diced
2 carrots, diced
4 cloves garlic whole
4 bay leaves
1 leek diced—green ends also

POTATO CAKE

1.5kg potatoes peeled and cut in quarters
30g butter
3 eggs—separated
Salt and pepper

SMASHED PEAS

500g frozen green peas
1 onion, finely diced
2 cloves garlic, finely chopped
Olive oil
50g butter
Salt and pepper

