

IRISH-AMERICAN

CORNERED BEEF

with WHITE SAUCE

The precise history of cornered beef is not so clear, but somewhere along the line the Irish have been able to claim at least some credit for this criminally underrated, cured meat. Particularly those Irish folk who emigrated to America, where cornered beef is scoffed down with much enthusiasm on St Paddy's day, mostly pairing up with spuds, boiled cabbage and bacon. Here we've decided to swap the cabbage and bacon for brussel sprouts and pancetta. We've also traded the pint of Guinness for a long neck of Melbourne Bitter, cause it's got just the right amount of sting to see you returning your knife and fork very quickly to that delicious, delicious meat.

INGREDIENTS - PART 1 MEAT + VEGETABLES

1-1.5 kg cornered beef or silverside
2 carrots / 1 onion
3 bay leaves / 3 celery sticks
10 peppercorns
4 medium dutch cream potatoes
cream / salted butter

12 brussel sprouts
150g pancetta, cubed
½ onion, diced / 1 garlic clove

INGREDIENTS - PART 2 WHITE SAUCE

50g butter / 50g plain flour
Full cream milk

The cornered beef will take a couple of hours, so begin with this. Trim the beef of any messy bits of fat, and give a quick rinse under cold water. Place in a pot and cover with cold water. Throw in the carrots, celery, bay leaves, peppercorns and onion. Bring to a boil and simmer for a couple of hours, or until the beef is easily pierced with a knife. Keep an eye on it as you'll have to top up the water every so often.

For the sprouts, bring a pot of well salted water to the boil. Blanch them for 2 minutes and remove and rinse under some cold water until cool. Dice the pancetta and fry in a very hot pan until crispy. Set them aside, lower the heat slightly and saute the onion and garlic until translucent. Remove the onion and garlic from the pan, turn the heat back up and put the half of the sprouts in flat side down and caramlize the outside a little. Watch that you don't crowd the pan otherwise you won't get the lovely colour on the outside. Once the sprouts have all had a turn in the pan, combine all the ingredients and throw in a generous knob of salted butter until everything is combined and shiny.

For the spuds, quarter them and cook in salted water until soft. Mash with generous amounts of cream, salt and white pepper. Once tasting great, whip in a generous knob of butter.