

GUINNESS & MALBEC SLOW BRAISED
OX CHEEK,
POTATO DAUPHINOISE, BRAISED RED CABBAGE



PRE-HEAT OVEN TO 180(C) - TOTAL HEATING TIME 35 MINUTES

OX CHEEKS (35 MINUTES TO HEAT)

- PLACE OX CHEEKS & SAUCE IN AN OVENPROOF FRYING PAN (OR AN OVENPROOF DISH SUITABLE FOR USE ON THE HOB TOO) AND HEAT ON THE HOB UNTIL THE SAUCE MELTS DOWN AND STARTS TO BUBBLE.
- PLACE IN PREHEATED OVEN FOR 5 MINUTES, THEN BASTE THE SAUCE OVER THE CHEEKS WITH A SPOON, COVERING GENEROUSLY, AND RETURN TO THE OVEN FOR ANOTHER 5 MINUTES. REPEAT THIS PROCESS OF BASTING AND RETURNING TO THE OVEN FOR 5 MINUTES ANOTHER FOUR TIMES.
- THE SAUCE SHOULD REDUCE DOWN AND LEAVE THE CHEEKS WITH A STICKY GLAZED COATING. IF THE SAUCE SEEMS TO BE DRYING OUT TOO MUCH YOU CAN ADD A SPLASH OF WATER OR RED WINE.

POTATO DAUPHINOISE (20 MINUTES TO HEAT)

- PLACE THE DAUPHINOISE STRAIGHT INTO THE OVEN TO HEAT FOR 15 - 20 MINUTES

BRAISED RED CABBAGE (7 MINUTES TO HEAT)

- EMPTY THE RED CABBAGE INTO A SAUCEPAN AND HEAT GENTLY, STIRRING FREQUENTLY

READY TO PLATE

- WATCH OUR PLATING VIDEO TO GUIDE YOU IN PRESENTING THIS BEAUTIFUL FOOD (LINK TO FOLLOW)

