



RECIPE

WHAT YOU NEED

- 1,5 - 2 KG TAFELSPITZ (WELL-AGED BEEF RUMP)
- 2 CARROTS, 2 YELLOW CARROTS
- 1/2 CELERIAC
- 1/2 STALK OF LEEK
- 1 HEAD OF GARLIC
- 1 BAY LEAF
- 5 JUNIPER BERRIES
- 10 PEPPERCORNS
- 1 HANDFUL LAMB'S LETTUCE
- HORSERADISH, NUTMEG
- 4 PICKLED CEPES
- 8 TB MAIZE-GERM OIL
- 4 TB PEAR- OR APPLE VINEGAR
- 100 ML APPLE JUICE
- SALT | PEPPER



Tafelspitz (Beef)
Salad



PREPARATION

1 Add the beef to boiling water, and simmer for 1 hour, skimming off any foam.

2 Peel the carrots and celeriac. Clean the leek. Cut the head of garlic in half (do not peel it). Add these vegetables along with the bay leaf, juniper berries, peppercorns and a pinch of ground nutmeg to the meat and simmer for another hour. If you want the perfect Tafelspitz, weigh down the meat during cooking so that it is always covered by the liquid. Otherwise the meat immediately beneath the layer of fat is likely to remain tough and pink because it does not cook as well as the rest of the meat. Allow the meat to cool in the cooking liquid.

3 Trim, wash, and drain the lamb's lettuce. Slice the mushrooms.

4 For the dressing, combine all the ingredients. Cut the meat in thin slices against the grain. Cut the carrots into thin slices.

5 Dip the meat and vegetables in the dressing and arrange on individual plates. Dip the lamb's lettuce in the dressing and arrange with the mushrooms on the plates. Sprinkle everything with freshly grated horseradish. Spray the salad with Apple Vinegar. An optional addition is boiled beans.

BON APPÉTIT

