

Braised beef cheeks with chocolate, chilli & tomato on truffled cauliflower puree

Thomas Allen Wines
MEMBERS' TABLE RECIPE



Braised beef cheeks with chocolate, chilli & tomato

Ingredients

6 trimmed beef cheeks	4 cloves garlic, crushed
1 medium onion, finely diced	3 cups canned tomato and their juice
1 medium carrot, finely diced	Salt and freshly ground black pepper
½ stick celery, finely diced	1 cup stock
1 tsp cocoa powder	Thyme sprigs
80g dark chocolate	Ground dried oregano
2 cups dry red wine	½ tsp cayenne (or to taste)

Method

Preheat oven to 140°C. Season the beef cheeks with salt and pepper then sear in a heavy based pan until well coloured, and place them in a deep baking dish. Sauté the onion, carrot and celery in a little more oil until they are starting to soften. Add the tomatoes and their juice, cocoa, cayenne, oregano, thyme and chocolate stirring to combine, then pour this over and around the cheeks. Deglaze the pan with the wine and stock and pour this over as well.

Cover with foil and cook for at least 4 hours until very tender. Cool in the juices, then remove the cheeks and set aside. Strain the juice and reduce until thick and glossy, seasoning as required. Pour this back over the cheeks and gently reheat them (covered) when required.

Serve each cheek on warm cauliflower puree with a generous ladle of cooking juices and steamed greens or a crunchy green salad.

This recipe will serve 6 people generously for a main meal.

Truffled cauliflower puree

Ingredients

600g cauliflower, broken into florets	Salt and freshly ground white pepper
300g peeled potato, diced large	White truffle oil to taste
50ml fresh cream	

Method

Steam cauliflower and potato together until soft. Drain and place in a food processor while hot, then add cream and seasoning and blitz until creamy.

Using a rubber spatula to work the puree, pass it through a fine strainer to ensure there are no lumps.

Taste and adjust if required, then add truffle oil a little at a time while stirring.



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