

ROAST CHATEAU BRIAND HORSERADISH POTATO BREAD ROASTED ROOTS



METHOD

ROAST CHATEAU BRIAND

Heat the oven to maximum, place roasting tray inside. Rub the chateau briand with salt, pepper & rosemary mix. Fry in a heavy pan until golden on all sides, place in roasting tray in the oven. Roast for 25 min, turning frequently. Remove from oven, rest in a warm place for 15 min.

POTATO BREAD

Mix all ingredients together for potato bread. Heat a frying pan with 1mm of flour sprinkled over it. Roll the potato bread into round cakes, flatten & cook in the floured pan on both sides until golden (allow 2 per person). Remove and place on plate, before heating the butter in frying pan to fry the cakes. Keep warm.

ROASTED ROOTS

Cut the vegetables into small shapes, about the size of a walnut. Blanche in boiling water for 2 min and drain. Roast in a tray with butter & honey until golden brown.

CANNON
THE ART OF COOKING

INGREDIENTS

700-800g chateau briand
Oil for roasting
Salt, pepper & rosemary chopped together
Good gravy

POTATO BREAD
450g cooked potato puree, dry
100g flour
30g soft butter
1tbsp baking powder
1tbsp horseradish sauce
½ clove garlic
Flour for cooking and butter for frying

ROASTED ROOTS

2 carrots
2 parsnips
2 turnips
1 small sweet potato
150g butter
2tbsp honey

TO SERVE

Slice the beef, place along the centre of a warm oval dish, placing the vegetables around it. Then spoon over the gravy.