



**Rump of Aberdeen Angus,
bourguignon garnishes, parsnip puree.
- with Slaapmutske Blonde**

Ingredients

4 x 8oz rump or pave steaks
1 bottle Slaapmutske Blond
1 roughly chopped shallot
2 sprigs of thyme
2 cloves garlic, roughly chopped.
50g butter
50ml olive oil
4 medium parsnips
25g butter
1 tablespoon olive oil
1 medium potato, peeled, roughly chopped
300ml light chicken stock
150ml double cream
100g frozen pearl onions
250g mixed wild mushrooms
100g smoked belly pork

Method

Marinate the beef overnight in the beer, shallot, garlic and thyme.

Peel the parsnips, and cut into thick chips from around the core. Discard the core. Chop the parsnips roughly. Heat the butter and olive oil in a shallow saucepan and gently sauté the parsnip and potato until pale golden brown. Pour in the chicken stock and bring to the boil. Simmer for 15 mins until the vegetables are soft, and the liquid has evaporated. Pour in the cream, bring back to the boil and simmer for a few mins until almost all gone. Scoop into a food processor and whiz until velvety and smooth. Check the seasoning.

Rub the beef steaks with a little olive oil. Heat a heavy frying pan until you can feel a good heat rising. Lay in your steaks – they should give a good hiss as they hit the hot pan. Season the tops and cook for about 3 mins, then flip over and

cook on the other side for 2 mins. Place in a pre-heated oven **200 oc** until the appropriate cooking degree is reached. Add the butter to the pan and season the other side of the steak.

In the remaining oil separately sauté off the wild mushrooms, pearl onions and pancetta, cooking all until golden in colour, drain off the excess oil on some kitchen paper. When drained add to the gravy. Arrange the cooked steak in the centre of the plate, with a nice scoop of parsnip puree to the side, sauce the steak with gravy.

And enjoy with a glass of Slaapmutske.