

# HEREFORD BEEF CHEEK

slow cooked (for 48h) in red wine with roasted artichoke puree, charred broccoli and Parmesan. Crispy confit garlic potatoes with duck fat and cep mayonnaise.

## WHATS IN THE BOX:

Beef Cheek

Broccoli

Confit Potatoes

Artichoke Purée

Cep Mayonnaise

## WHAT TO DO:

Preheat your oven to 180°C

Place the beef in the cooking tray in the oven & cook with the lid on at 180°C for 10–12 minutes

(allow a further 3 minutes cooking time if using an oven with no fan)

Place the tray containing the broccoli in the oven & cook for 4 minutes with the lid off

Transfer the confit potatoes to a heavy metal baking tray & cook in the oven for 12–14 minutes rotating the potato from side to side 4 times during cooking to ensure an even finish

Heat the artichoke purée in a microwave for 40 seconds

To serve: Plate the beef onto a large plate along with the broccoli & a ramekin of cep mayonnaise.

Place the potatoes on a separate small plate with a spoonful of the warmed artichoke purée on the side

\*confit potatoes can also be cooked in the tray, but for best results use a heavy baking tray

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