



OX CHEEK, MEANTIME LONDON PORTER AND ONION COTTAGE PIE BY ADAM BYATT

Cooking Time: 290 minutes

Serves: 4

INGREDIENTS

For the Cottage Pie filling

1.5kg ox cheek, dry aged
3 carrots, peeled
1/2 leek, trimmed
1/2 bunch thyme
3 onions, peeled and thinly sliced
2 star anise
5g peppercorns
3 garlic cloves, peeled and halved
250ml Meantime London Porter
1.5l chicken stock
2 centre-cut beef marrow bones, 10cm long and cleaned any sinew
Vegetable oil
Salt
Black pepper

For the mashed potato

2 Désirée potatoes
40g butter
100ml milk
Sea salt
Black pepper, freshly ground

To serve

1/2 bunch rosemary

Method

1. Start by cutting the ox cheeks into four large pieces, removing any sinew
2. Dice the trimmed leek and one of the carrots. Take half the thyme and pick the leaves, but leave the other sprigs whole. Put to one side
3. Gently fry the onions (without seasoning) in some vegetable oil over a medium heat. It should take approximately 20 minutes for the onion to caramelise. Put to one side until ready to assemble the pie
4. Thinly slice the other carrots and cook them in a little hot vegetable oil on a high heat. Season the carrots with salt to prevent them from colouring too quickly and add the star anise
5. After cooking for two minutes, lower the heat to medium and cook for a further 10 minutes, stirring frequently until they start to soften
6. Set the oven to 180°C/gas mark 4
7. Place the potatoes on a layer of rock salt scattered over the base of a baking tray and cook for 45 minutes
8. In the meantime, add the milk and butter to a pan and bring just to the boil. Once cooked, slice the potatoes in half and scoop the flesh out into a bowl. Mash until smooth or pass through a potato ricer or mouli
9. Beat the hot milk and butter mixture into the potato and season to taste. Transfer the mash to a piping bag and put to one side (at room temperature) until needed
10. Put some vegetable oil in a large flame-proof casserole dish on a medium heat until the oil is very hot. Season the ox cheeks and cook in the dish until lightly coloured. Remove the cheeks from the casserole dish and leave to one side on a wire rack placed over a tray
11. Put the dish back on a medium heat and add the chopped leek and carrot (from step 2). Mix in the garlic, peppercorns and whole thyme sprigs and cook for 5 minutes, until golden
12. Pour the porter into the dish and reduce it by three quarters. Put the ox cheeks back into the dish, along with any juices in the resting tray. Pour the stock over and bring to a simmer
13. While it simmers use a spoon to skim away any impurities on the surface of the liquid. Put a parchment paper circle (a cartouche) on the surface of the liquid and cook in the oven for the 3 hours, until the meat is tender
14. When ready, take it out of the oven and leave the meat to cool in the dish. Once cooled, set the meat aside and pass the cooking liquid through a fine sieve, before adding it to a clean pan. Reduce it by half and while it simmers skim away any impurities

15. Shred the meat into long strips using your fingers and combine with the reserved thyme leaves and reduced cooking liquid. Divide the shredded meat between two oven proof serving dishes, then add a layer of the caramelised onions, followed by the carrots (without the star anise). Build up the layers, leaving a gap in the centre, so that once finished you can push the bone marrow vertically into the gap

16. Set the oven to 220°C/gas mark 7

17. Push some rosemary sprigs into the bone marrow and surround with the piped mash potato

18. Cook in the oven until the mash is golden, which should take approximately 12 minutes. When ready to serve, set fire to the rosemary for extra flare

Recipe courtesy of www.greatbritishchefs.com