



# BRAISED BEEF POUTINE(ISH)

FROM THE KITCHEN OF:  
THE MODEST BUTCHER

by: Chef Dan Carkner

## INGREDIENTS

### BRAISED BEEF

- Beef Chuck Flat | 1kg
- Tomato Paste | 4 tsp
- Bay Leaf | 1 leaf
- Peppercorn | 1 tsp
- Red Wine | 2¼ Cup
- Carrot | 1
- Celery | 1 Stock
- Garlic | 3 Cloves
- Rosemary | 1 sprig
- Thyme | 4 sprig
- Onion | 1 onion
- Beef Stock or Water
  - enough to submerge beef

### DUCK FAT FINGERLING POTATOES

- Fingerling Potato | 2kg
- Coarse Salt
- Duck Fat, or Olive Oil
  - enough to cover potatoes

### GARNISH

- Smoked Gorgonzola | 1 tbsp per serving
- Parsley

## PREP TIME

Prep | 30 mins

Cook | 3.5 hours

Ready in | 15 mins

## PROCEDURE

### BRAISED BEEF

- 01** Chop vegetables
- 02** Season Beef with salt and pepper. Sear in hot pan until a light crust has formed. Set aside
- 03** In the same pan, saute vegetables, add tomato paste. Saute for 5 mins, then add herbs and deglaze with wine. Reduce wine by about 75%
- 04** Combine all ingredients into a roasting pan and cover with a lid or tin foil.
- 05** Cook at 300F for 3 hours or until meat starts to fall apart - Once cooked remove beef, allow to cool and dice into small pieces.
- 06** Strain braising liquid into a pot, reduce by 60%

### DUCK FAT FINGERLING POTATOES

- 01** Melt Duck fat and place in oven safe pot (olive oil is an alternative)
- 02** Cut potatoes in half length wise and fully submerge in fat or oil
- 03** Cover pot and cook in 300F for 2 hours or until soft
- 04** Remove potatoes from fat, sprinkle with salt and allow to cool. Duck fat can be saved - if refrigerated

## TO SERVE

Place warm potatoes in serving bowl and pour the warm braising liquid & beef on top of fingerlings. Garnish with crumbled gorgonzola and chopped parsley. Enjoy!