

Beef in Jelly with Scarlet Runner Bean Vinaigrette



Starter

Kind of recipe



45 Minutes

Preparation



middle

Severity

4 Hours



Ingredients for 4-8 people

Beef Jelly 400 g boiled beef 4 leaf gelatine 3 Tsp diced carrots 3 Tsp diced celeriac 3 Tsp sliced leek ½ l clear soup 1 Tsp grated Styrian Horseradish P.G.I. salt pepper Vinaigrette 250 g boiled scarlet runner beans 1 spring onion 4 Tsp apple vinegar 4 Tsp Styrian Pumpkin Seed Oil P.G.I. salt pepper 4 Tsp cold clear soup, grease removed

Preparation

Cover the inside of a terrine with cling film and cool. Soften the gelatine in cold water. Blanche the diced vegetables, strain, run under cold water and let dry well. Heat the clear soup, add the pressed out gelatine and let all cool down a bit. Cut the boiled beef in 4mm thin slices. Put the diced vegetables, leek and horseradish into the soup. Season with salt and pepper. Pour some of it in the form, add a layer of beef and cover with soup. Repeat this process until all is used up. Chill for at least 4 hours. For the vinaigrette chop the boiled scarlet runner beans and the spring onion, combine with the rest of the ingredients and season to taste. Shortly before serving take the form out of the fridge, turn over on a plate, portion it and serve with the scarlet runner bean vinaigrette. Tip: Fresh Styrian Pumpkin Seed Oil P.G.I. bread goes very well with this dish.

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Magazin Kochen & Küche