

# TWICE COOKED BRISKET OF TEESDALE BEEF

Created by Ben Parnaby  
and served at The Three Horseshoes Hotel, Barnard Castle



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## SERVES 4

Ingredients	Quantity
Teesdale beef brisket, rolled with a good layer of fat	1.5kg

### FOR THE COOKING LIQUOR

Ingredients	Quantity
Red wine	750ml
Beer	2.2l
Beef stock	1l
Onion, peeled & quartered	1
Garlic bulb, cut in half across the middle	1
Rosemary, thyme and bay leaves	A few sprigs

### FOR THE VEGETABLES

Ingredients	Quantity
Jerusalem artichokes	2 to 3
Celeriac	200g
Milk	250ml
Chicken or veg stock	250ml
Mixed wild mushrooms	500g
Creamy, buttery mashed potato to serve	

## METHOD:

1. Place the brisket, onion, herbs, garlic together with the wine, beer and stock in a deep roasting tray or pan. Top up with water if necessary to cover the meat.
2. Cover with a loose piece of parchment and then wrap with tin foil to cover tightly or use a tight fitting lid.
3. Roast at 80°C for 5 to 7 hours, or until tender.
4. Remove the meat from the liquid whilst still warm and cut away the string. Wrap the meat tightly in cling film and chill overnight.
5. Pass the cooking liquor through a fine sieve into a clean pan and reduce on the heat to create the desired consistency for the sauce.
6. Clean the artichokes well and slice thinly. If not frying them immediately, store in water with a drop of lemon juice added.
7. Dry the artichokes well if they have been stored in water. Then deep fry at 160°C until light and golden for 2 to 3 minutes. Drain on kitchen paper and season well.
8. Peel and chop the celeriac, sauté in butter, then add milk and stock to cover the celeriac. Simmer until tender. With a slotted spoon remove the celeriac into a jug blender and puree, adding the cooking liquid until you have a nice smooth puree. Season if necessary.
9. Prepare the wild mushrooms by removing any wooden stalks and tear into bite size pieces. Sauté in a good amount of butter and season, then remove from the pan.
10. To serve the dish slice the brisket into chunky rounds, season and pan fry until lightly crisped. Place the cooked wild mushrooms on top, then place in a pre-heated oven at 180°C for 4 to 6 minutes or until heated through. Spoon the warm celeriac puree into the centre of the plate, place the brisket on top. Keep the mushrooms to one side of the beef, on the other side spoon a nice buttery mash and garnish with the artichoke crisps and the sauce. If you can get hold of some red amaranth from your greengrocer, these add a lovely ruby red colour and a wonderful earthy beetroot flavour to the dish.

