

The Great Meat Up



Serves: 4-5

Profitability:

Steps:

MEAT

- Roast the beef in a combi oven for about 40 minutes (dependant on size) and allow to rest - this is vital to the quality of the roast dinner experience

KYLOE YORKSHIRE PUDDINGS

- To make the batter, tip the flour into a bowl and beat in two eggs until smooth
- Gradually add the milk and salt and carry on beating until the mix is completely lump free.
- Season with salt and pepper
- Pour the batter into a jug, then remove the hot and well-oiled tins from the oven
- Carefully and evenly pour the batter into the holes. Place the tins back in the oven and leave undisturbed for 20-25 mins until the puddings have puffed up and browned.
- Serve immediately

CREAMED CABBAGE

- Quarter the cabbage, remove core and slice finely
- Quickly cook in a little butter and oil. Season well with black pepper
- Add a generous dash of cream and reduce until a thick, rich and warming dish has been created in super quick time
- Season before serving

GRAVY

- Mix together and bring to a boil

Ingredients:

MEAT

Aged ribs of Scotch beef 1kg

KYLOE YORKSHIRE PUDDINGS

Plain flour 140g

Full cream milk 200ml

Eggs 2

Salt pinch

CREAMED CABBAGE

Savoy cabbage

Cream

Butter

Oil

GRAVY

Meat juice

Quality stock little

Cornflour smidge to thicken

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