

Serves 4

Braised short rib and middle rump, with bacon mash and kawakawa berry jam.



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Beef + Lamb Ambassador Chef

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Ingredients

Beef Short Rump

700g ANZCO Foods rump

Beef Short Ribs

600g ANZCO Foods beef ribs

½ onion
1 carrot
½ leek
3 garlic cloves
4 sprigs thyme
500ml beef stock
250ml red wine

Potato Puree

1 medium potato, peeled
4Tbsp bacon fat
100ml cream

Asparagus

8 spears asparagus
Lemon oil

Salsa Verde

60g nasturtium leaves
(optional decoration)
30g kawakawa leaves
20g capers
1tsp dijon mustard
Lemon juice
200ml canola oil

Kawakawa Berry Jam

12 ripe kawakawa berries
1 tin diced tomato
20g tomato paste
½ medium onion,
finely diced
30mls vinegar
1Tbsp sugar
A pinch of salt

Jus

250ml beef stock
100ml red wine

Method

1 Preparation of the ANZCO Foods beef rump

Cut it into desired size and season with salt and pepper. Wrap the rump in cling wrap, vacuum pack, and sous vide at 56°C for 2 hours. Remove and heat a pan ready to baste. Baste with lemon, thyme, garlic and butter. Slice rump and serve.

2 Preparation of the ANZCO Foods short ribs

Sear the ribs in a very hot pan to colour. Remove ribs and place in a roasting tin. Using the same pan, add roughly chopped vegetables to colour. Reglaze vegetables with red wine and place in the roasting tin with the ribs. Top with thyme, cover the ribs and vegetables with beef stock and then cover with foil. Bake for two hours at 175°C. Remove and serve.

3 Potato Puree

To prepare the potato puree, dice the potato and cook until tender. Strain and pass-through a sieve into a bowl. Mix in bacon fat and cream then season with salt and pepper to taste.

4 Asparagus

Trim the ends then cut into the desired length. Blanch asparagus in salted boiling water for two minutes. Remove and strain then toss in lemon oil.

5 Salsa Verde

Blitz all ingredients together in a blender until smooth. Season to taste.

6 Kawakawa Berry Jam

Sauté finely diced onion in oil until tender. Add tomato paste and cook out for two minutes. Add diced tomatoes and berries and bring to a boil, stirring consistently. Once boiled, reduce heat to a simmer.

7 Jus

Reduce the red wine to a glaze in a pan. Add beef stock and reduce to correct consistency. Season to taste.

Plate and enjoy.



For more inspiration and recipes go to www.anzcofoods.com/our-products/recipes

