



RECIPE FOR PLACHUTTA'S TAFELSPITZ

SERVES 6

INGREDIENTS

2000 g Tafelspitz well-hung
300 g peeled root vegetables (carrot, yellow turnips, celery in equal parts)
1/2 leek
1 onion unpeeled and cut in half
6 slices sawn marrowbone
Black peppercorns
Salt
Lovage
Chives for garnish

PREPARATION

Brown the cut surface of the unpeeled onion in a pan. Wash the root vegetables and leek. Wash the marrowbone and meat with warm water and allow excess to drip off. Bring water to the boil and put the meat in the pan. Cook until the water bubbles slightly, skim off the foam and other impurities. Add the peppercorns, onion and lovage. Add the root vegetables and leek approx. one hour before the end of the cooking time. Remove the meat from the broth, strain and season the broth, add the slices of marrowbone and simmer near boiling point for approx. 5 minutes. Slice the meat against the grain into finger-thick slices. Arrange the meat in a dish with some of the broth, the marrowbone, the root vegetables and the leek and sprinkle with chives.

COOKING TIME

approx. 3-3 ½ hours

TIP: All boiled beef can be prepared this way. Cooking time depends on the cut and the size of the piece of meat.

