

Brasato d'Amore – the perfect roast

Brasato d'Amore is very easy to prepare. Even in advance. It tastes even better warmed up the next day. It's perfect for any family meal or even a romantic dinner. With risotto or fresh pasta, an absolute hit!

INGREDIENTS

- 4 kg (2 pieces) of beef shoulder or loin (Swiss) or prime rib (German)
- 2 bottles of red wine (can also be used very well)
- 1 bottle of port wine
- 2 large leeks
- 3 stalks of celery or half a celeriac stalk
- salt
- pepper
- 2 large onions
- 3 large carrots
- sprigs of rosemary & thyme
- 2 tbsp tomato puree
- clarified butter
- Butter for thickening
- 500 ml beef stock

PREPARATION

1. Heat the clarified butter in a large roasting tin and sear the meat on all sides.
2. Remove and sauté the vegetables in the same pan for approx. 2 mins.
3. Add the tomato puree and fry briefly. Add the sprigs of rosemary and thyme. Deglaze with the wine and port and bring to the boil so that everything separates from the bottom (roasting flavour power).
4. Put the meat back into the large roasting tin. Add the beef stock. The liquid should cover the meat by 2/3.
5. Put the lid on and put in the oven. 2-3 hours at 160 degrees. It all depends on the meat. We usually use highland cattle and it can take up to 4 hours. Turn the meat every 30 minutes.

6. After approx. 2–3 hours, remove the meat and test whether it is tender by cutting off a slice and tasting it.
7. Wrap in aluminium foil and refrigerate or keep warm in the oven at 60 degrees
8. Filter the liquid and reduce by $\frac{2}{3}$. Thicken with cold butter while reducing. Cut the meat into slices and place in the stock. Reheat everything again in the oven at 130 degrees or on a low heat for 30 minutes. Now it's perfect and can be served immediately.

TIP▷ If the meat is cold, it won't fall apart too much when you slice it.