

Slow Cooked Scotch Beef Brisket with Goose Fat Roasties & Cauliflower

Ingredients

For the Slow Cooked Beef Brisket

- 1.8kg piece of rolled Scotch Beef brisket (order it from your butcher)
- 1 teaspoon flaked sea salt and ground black pepper
- 2 tablespoons plain flour
- 3 tablespoons vegetable oil
- 3 sticks celery, roughly chopped
- 2 medium onions, roughly chopped
- 2 medium carrots, roughly chopped on the diagonal
- 1 large parsnip, roughly chopped (optional)
- 200g button mushrooms
- 3 cloves garlic, finely chopped
- 1 tablespoon dried porcini mushrooms, crushed into small pieces
- 3 sprigs thyme
- 500ml red wine
- 500ml fresh beef stock
- 1 tablespoon finely chopped parsley

For the Goose Fat Roasties and Cauliflower

- 600g potatoes, peeled and quartered

1 teaspoon salt for the boiling water

- 1 medium head cauliflower, leaves removed and broken into florets
- 2 tablespoons goose fat or any vegetable oil
- Salt & ground pepper to taste

