



Roast Beef and Redcurrant Gravy

with Roast Potatoes, Blue Cheese Celeriac Gratin and Chorizo Savoy Cabbage

PREMIUM Hands on Time: 60 Minutes Total Time 90 Minutes • 1 of your 5 a day

Nº 20



Potato



Rosemary



Plain Flour



Beef Roasting Joint



Celeriac



Panko Breadcrumbs



Creme Fraiche



Blue Cheese



Butter



Red Wine Stock Pot



Redcurrant Jelly



Diced Chorizo



Shredded Savoy Cabbage

Before you start

Our fruit and veggies need a little wash before you use them!

Basic cooking tools, you will need:

Two Large Saucepans, Large Roasting Tray, Colander, Colander, Ovenproof Dish, Medium Saucepan, Measuring Jug and a Frying Pan

Ingredients

	2P	3P	4P
Potato	900g	1.15kg	1.4kg
Rosemary	1 bunch	1 bunch	1 bunch
Plain Flour 13	24g	36g	48g
Beef Roasting Joint	450g	675g	900g
Celeriac 10	½	¾	1
Panko Breadcrumbs 13	25g	40g	50g
Creme Fraiche 7	150g	200g	300g
Blue Cheese 7	1	1½	2
Butter 7	30g	45g	60g
Water for the Gravy*	400ml	600ml	800ml
Red Wine Stock Pot 14	1 pot	1½ pots	2 pots
Redcurrant Jelly	1 pot	1½ pots	2 pots
Diced Chorizo	60g	90g	120g
Shredded Savoy Cabbage	1 bag	1½ bags	2 bags

*Not Included

Nutrition

	Per serving	Per 100g
for uncooked ingredients	1089g	100g
Energy (kJ/kcal)	5598 /1338	514 /123
Fat (g)	74	7
Sat. Fat (g)	35	3
Carbohydrate (g)	108	10
Sugars (g)	17	2
Protein (g)	73	7
Salt (g)	4.68	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **10)** Celery **13)** Gluten **14)** Sulphites

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!



Packed in the UK



1. Prep the Potatoes

Bring 2 large saucepans of **water** to the boil with a pinch of **salt** (one for the **potatoes**, one for the **celeriac**). Preheat your oven to 200°C. Pour a large glug of **oil** into a large roasting tray. Pop it onto the top shelf of your oven to warm up. Peel the **potatoes** and chop into 4cm chunks. Add them to the boiling **water** and cook for 7-8 mins or until the edges have softened when you poke them with a knife. Meanwhile, pull the **rosemary leaves** off the stalks and roughly chop (discard the stalks).



4. Prep the Celeriac

Peel the **celeriac** and chop into 2cm chunks. Mix the **breadcrumbs** with a drizzle of **oil** and a pinch of **salt** and **pepper**. Add the **celeriac** to the boiling **water** and simmer until tender, 12-15 mins. **TIP:** *The celeriac is cooked when you can easily slip a knife through.* Once cooked, drain in a colander, then return to the pan and stir in the **creme fraiche**, **blue cheese** and a pinch of **salt** and **pepper**. Pour into a small ovenproof dish, sprinkle over the **breadcrumbs** and bake in the oven until bubbling and slightly golden on top, 20 mins.



2. Roast!

Once the **potatoes** are ready, drain in a colander and pop back into the pan. Sprinkle on the **rosemary** and **half** the **flour** and give your pan a shake to fluff up the **potato**. Take your hot baking tray out of the oven and carefully transfer your **potatoes** onto it in a single layer. Sprinkle over a pinch of **salt** and gently turn the **potatoes** so they're coated in **oil**. Roast the **potatoes** on the top shelf of your oven for 45-50 mins, turning halfway through.



5. Make the Gravy

Meanwhile, put a medium-sized saucepan on medium-high heat and add **half** the **butter**. Allow the **butter** to melt then stir in the remaining **flour** to create a smooth paste. You've made a **roux!** Cook, stirring until the **roux** is a medium-brown colour and gradually stir in the **water** (see ingredients for amount), **red wine stock pot** and **redcurrant jelly**. Bring to the boil, carefully stirring out any lumps that form. Lower the heat and simmer until the **gravy** has thickened to your liking, 15-20 mins. Add a splash of **water** if necessary.



3. Roast the Beef

Meanwhile, season the **beef** with **salt** and **pepper** and transfer to a roasting tray. Roast the **beef** on the middle shelf of your oven for **2P: 35 mins 3P: 45 mins 4P: 55 mins** (depending on size) for medium rare. Add an **extra 5 mins** if you like your **beef** more cooked. **IMPORTANT:** *The beef is safe to eat when the outside is cooked.* Once cooked, rest the **beef** wrapped loosely in foil for at least 10 mins before slicing.



6. Finish up and Serve!

Pop a frying pan on medium heat. Add the remaining **butter**, allow to melt then add the **chorizo** and stir-fry until the **chorizo** is browned, 2-3 mins. Add the **savoy cabbage** and stir-fry with the **chorizo** until softened, 4-5 mins. Taste and add **salt** and **pepper** if you feel it needs it. Remove from the heat. Once everything is ready (reheat the **gravy** and **cabbage** if you need to), thinly slice the **beef** and arrange on plates. Serve the **veggies** and **potatoes** alongside. Add any **beef resting juices** to the **gravy**, pour over and **enjoy!**

HELLO QR CODE!

Scan this code and join our panel of flavour experts. See flyer in your box for more details.

