

Beef pot roast

4-5 servings

1 kg beef pot roast
2 tsp salt
1 yellow onion
2 carrots
2 bay leaves
1 clove
1 vegetable stock cube
1 tbsp veal stock
1 tsp white peppercorns
2 dl red wine
1 l water

Sauce

2.5 dl whipping cream
2 tbsp cornstarch
2 tbsp butter

Peel and roughly chop the vegetables.

Tie the meat with string if it is not netted and salted.

Brown the meat in butter in a roasting pan.

Add the vegetables, bay leaves, cloves, white pepper, veal stock and vegetable stock and pour in the wine and water.

Cook slowly under the lid for 1-1.5 hours until the meat has an internal temperature of 65-70 °C (149-158 °F).

Remove the roast from the pot and let it rest under aluminum foil for at least 20 minutes.

Sauce

Reduce the stock to about half.

Strain the stock and pour back into the pot and add the cream.

Mix the cornstarch with about double the amount of cold water and reduce the sauce to the desired consistency. A little Colorit can be used for a nicer color.

Season with salt, white pepper and stock and deglaze the sauce with butter.

Cut the roast into slices and place the slices in the pot.