

BEEF BOURGUIGNON WITH BLACKCURRANT LIQUEUR, BRIOTTET STYLE

INGRÉDIENTS

Pieces of beef for bourguignon or cheek or beef chuck	**1,5 kg**
Medium-sized carrots	**2 cl**
Large onion	**1 cl**
Stilts	**2 cl**
Clove of garlic	**1 cl**
Red wine (if possible a little full-bodied)	**75 cl**
Peanut oil	**3**
Bouquet garni (thyme and sage)	**1 cl**
Spring onions	**12 cl**
Smoked bacon or lardons	**200 g**
Flour	**5**
Salt and Pepper	

PRÉPARATION

1. The day before, peel and chop the carrots, the large onion and the shallots. Peel 1 clove of garlic. Put the pieces of beef in a bowl. Pour the wine and 1 tablespoon of oil over them. Add the slices of carrot, onion and shallot, the whole garlic clove and the bouquet garni. If you are really in a hurry, forget the marinade but extend the cooking time by 1 hour.
2. On the day of the meal, peel the spring onions. Cut the bacon into lardons and brown them in your casserole dish with the peeled spring onions and the onions and shallots previously drained from the marinade. Once golden, set aside.
3. Remove the beef from the marinade and set aside the juices from the marinade with the bouquet garni and the carrots.
4. Drain the pieces of meat on kitchen paper. Heat the remaining 2 tablespoons of oil in the same pan that was used for the lardons and brown the beef pieces for 10 minutes.
5. Sprinkle them with flour when they are golden. Continue cooking, turning the pieces for about 2 minutes.

6. Then add the onion, bacon and shallot mixture, the juice from the marinade and the bouquet garni and simmer gently, covered, for at least 2 hours.
7. Fifteen minutes before the end of the cooking time, pour in the Briottet Blackcurrant Liqueur and mix well. Reduce the cooking juice if necessary.
8. Taste and adjust the seasoning before serving with salt and pepper.
9. Serve immediately with steamed potatoes or tagliatelle.
10. Blackcurrant liqueur helps break up the acidity provided by the wine while adding a real bonus to the recipe!
11. Tips:
12. **1.green onions are prettier, but a little longer to prepare** — for those in a hurry, they can be replaced by 2 large onions.
13. 2. As is often the case with simmered dishes, it is best reheated!
14. 3. You can also prepare it in advance and freeze it.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.