

**BOILED BEEF**
*with, bouillon potatoes and horseradish sauce*
**Preparation for 10 portions**
**Boiled beef:**

Cut the boiled beef into small pieces and blend to a very fine puree with the stock from the meat, stir in the GELEAhot for approx. 20 seconds then bring the mass to the boil for one minute. For a more attractive appearance, sprinkle the mould with a little ground paprika before filling. Spoon the hot mass into a "Meat Slice" silicone mould, use the lid to spread it evenly in the mould then refrigerate for approx. 30 minutes at +6°C.

**Bouillon potatoes:**

Blend the potatoes, celery, leeks, carrots and stock to a very fine puree then cook together in a saucepan for approx. 10 minutes. Blend to a very fine puree, stir in the GELEAhot for approx. 20 seconds then bring the mass to the boil for one minute. Spread the hot mass in a layer about 1.5 cm high in a baking tray lined with cling film then cut into evenly sized cubes once it has cooled down.

**Horseradish sauce:**

Heat the stock and the cream. Season to taste with salt, pepper and creamed horseradish. Thicken if necessary.

**Heating/serving:**

Once the food has cooled down, place it on a plate, cover and heat at 80°C in a steam oven for approx. 12-15 minutes. To serve, pour the sauce over the beef.

**Kitchen tips:**

The finer the puree, the better the result! We recommend Robot-Coupe's Robot Cook and a pureeing time of 5 minutes.

**Ingredients**

700 g  
500 ml  
40 g

**Boiled beef**

Boiled beef  
Beef stock from the meat  
GELEAhot

**Ingredients**

300 g  
625 g  
125 g  
125 g  
75 g  
63 g

**Bouillon potatoes**

Bouillon potatoes (boiled)  
Beef stock from the meat  
Carrots (frozen)  
Celery (frozen)  
Leeks (frozen)  
GELEAhot

**Ingredients**

250 ml  
6-8 tbsp.  
250 ml

**Horseradish sauce**

Cream  
Creamed horseradish sauce  
Beef stock from the meat  
Pepper, salt

**Nutrition facts per 100 g\***

Energy/ Calories	314 kJ/ 75 kcal
Fat of which saturates	4.0 g 2.0 g
Carbohydrates of which sugars	2.3 g 1.1 g
Fibre	2.7 g
Protein	7.4 g
Salt	0.4 g

\*Calculated without the sauce

