

# Roasted Silverside Beef with Red Onion Marmalade



## what you need

- 1.15 kg silverside
- 25g butter
- 2 bay leaves
- a small bunch fresh thyme
- 425 ml red wine
- salt and freshly milled black pepper
- 1½ level tablespoons flour

### For the red onion marmalade

- 25g butter
- 350g red onions, very finely chopped
- 1 level teaspoon chopped fresh thyme
- 225 ml red wine
- 55 ml red wine vinegar
- salt
- freshly milled black pepper

**Cooking time:** 4 hrs

**Serves:** 4 - 6

## how to cook

- 1 Take the casserole dish and melt 10 g of the butter in it. When it begins to foam turn the heat up high.
- 2 Dry the meat thoroughly with kitchen paper and then brown it on all sides in the hot butter. Move it around to get the round edges browned as well.
- 3 Remove the meat, wipe the casserole with some kitchen paper and return the meat to it, adding the herbs, the wine and some salt and pepper.
- 4 Bring it all up to simmering point, put on a tight-fitting lid or use foil if necessary and transfer it to the oven and leave it to cook for 3 hours.
- 5 While the beef is cooking, make the red onion marmalade.
- 6 Melt the butter in a medium-sized saucepan, stir in the chopped onions and the thyme and let them soften for about 10 minutes. Then add the wine and wine vinegar, bring it all up to a gentle simmer and add a seasoning of salt and freshly milled black pepper.
- 7 Turn the heat to its lowest setting and let the whole thing cook really slowly with the lid off for about 50 minutes to 1 hour or until all the liquid has evaporated.

- 8 Remove it from the heat, but re-heat gently before serving.
- 9 When the pot roast cooking time is up, remove the meat from the casserole, cover it with foil and leave it to relax for 10 minutes.
- 10 Meanwhile, remove the herbs, place the casserole over direct heat and boil briskly to reduce the liquid slightly.
- 11 Mix the flour and remaining butter to a smooth paste, then add this mixture in small pieces to the hot liquid and whisk with a small whisk until it comes back to the boil and you have a smooth, slightly thickened sauce.