

Brisket Yorkshire Broth



what you need

- 750g John Penny beef brisket joint
- 25g butter
- 2 carrots, peeled
- 1 turnip, peeled
- 1 leek, cleaned
- 100g pearl barley
- 2 beef stock cubes made up with 1.5 litres boiling water.
- 1 potato, peeled and chopped
- ½ savoy cabbage, sliced or green beans (optional)
- Freshly ground black pepper

Cooking time: 1 hr 35 mins

Serves: 4

how to cook

- 1 In a very large pan, heat the butter and brown the brisket.
- 2 Cut the carrot, turnip and leek into 4 pieces each, and when the meat is quite brown add the vegetables and pearl barley.
- 3 Pour on the stock and bring to the simmer - adjust the seasoning and cook for 1 hour.
- 4 Add the potato and cabbage / green beans and simmer for a further 15 mins.
- 5 Remove beef and slice thickly. Spoon the soup into bowls and top with the beef.