

Slow Roasted Topside Beef with Porcini Mushrooms



what you need

- 800g John Penny topside of beef
- 2 tbsp vegetable oil
- 2 red onions, sliced thinly
- 2 cloves garlic, crushed
- 4 tbsp tomato purée
- 500ml cold water
- 1 Bouquet Garni For Meat
- 2 tsp fresh rosemary leaves, finely chopped
- 500ml red wine
- 15g Porcini Mushrooms chopped
- 2 tbsp cornflour

Preparation time: 10 mins

Cooking time: 3 hrs 30 mins

Serves: 6

how to cook

- 1 Preheat the oven to Gas 3, 160°C, fan 140°C, 325°F.
- 2 Heat half the oil in a flameproof casserole dish and brown the topside quickly in the hot oil, turning regularly.
- 3 Remove from the dish.
- 4 Heat the remaining oil in the casserole dish and lightly sauté the onions, garlic and mushrooms for 4-5 minutes until softened. Add the tomato purée and cook for a further 1-2 minutes.
- 5 Add the cold water, wine, Bouquet Garni and rosemary and bring to the boil.
- 6 Return the beef to the pan, cover and place in the oven for 3-3½ hours.
- 7 When ready to serve, remove the beef from the pan and place onto a serving dish. Cover with kitchen foil and keep warm.
- 8 Mix the cornflour to a paste with a little cold water and stir into the red wine sauce. Bring to the boil and cook for 1 minute on the hob until thickened.
- 9 Season and serve the sauce spooned over slices of the beef with green beans.