



# Roast Beef and Redcurrant Gravy

with Roast Potatoes, Blue Cheese Celeriac Gratin and Chorizo Savoy Cabbage

**PREMIUM** Hands on Time: 60 Minutes Total Time 90 Minutes • 1 of your 5 a day

Nº 20



Potato



Rosemary



Plain Flour



Beef Roasting Joint



Celeriac



Panko Breadcrumbs



Creme Fraiche



Blue Cheese



Butter



Red Wine Stock Pot



Redcurrant Jelly



Diced Chorizo



Shredded Savoy Cabbage

## Before you start

Our fruit and veggies need a little wash before you use them!

### Basic cooking tools, you will need:

Two Large Saucepans, Large Roasting Tray, Colander, Colander, Ovenproof Dish, Medium Saucepan, Measuring Jug and a Frying Pan

### Ingredients

	2P	3P	4P
Potato	900g	1.15kg	1.4kg
Rosemary	1 bunch	1 bunch	1 bunch
Plain Flour <b>13</b>	24g	36g	48g
Beef Roasting Joint	450g	675g	900g
Celeriac <b>10</b>	½	¾	1
Panko Breadcrumbs <b>13</b>	25g	40g	50g
Creme Fraiche <b>7</b>	150g	200g	300g
Blue Cheese <b>7</b>	1	1½	2
Butter <b>7</b>	30g	45g	60g
Water for the Gravy*	400ml	600ml	800ml
Red Wine Stock Pot <b>14</b>	1 pot	1½ pots	2 pots
Redcurrant Jelly	1 pot	1½ pots	2 pots
Diced Chorizo	60g	90g	120g
Shredded Savoy Cabbage	1 bag	1½ bags	2 bags

\*Not Included

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	1089g	100g
Energy (kJ/kcal)	5598 /1338	514 /123
Fat (g)	74	7
Sat. Fat (g)	35	3
Carbohydrate (g)	108	10
Sugars (g)	17	2
Protein (g)	73	7
Salt (g)	4.68	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**7**) Milk **10**) Celery **13**) Gluten **14**) Sulphites

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

### Contact

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## 1. Prep the Potatoes

Bring 2 large saucepans of **water** to the boil with a pinch of **salt** (one for the **potatoes**, one for the **celeriac**). Preheat your oven to 200°C. Pour a large glug of **oil** into a large roasting tray. Pop it onto the top shelf of your oven to warm up. Peel the **potatoes** and chop into 4cm chunks. Add them to the boiling **water** and cook for 7-8 mins or until the edges have softened when you poke them with a knife. Meanwhile, pull the **rosemary leaves** off the stalks and roughly chop (discard the stalks).



## 4. Prep the Celeriac

Peel the **celeriac** and chop into 2cm chunks. Mix the **breadcrumbs** with a drizzle of **oil** and a pinch of **salt** and **pepper**. Add the **celeriac** to the boiling **water** and simmer until tender, 12-15 mins. **TIP:** *The celeriac is cooked when you can easily slip a knife through.* Once cooked, drain in a colander, then return to the pan and stir in the **creme fraiche**, **blue cheese** and a pinch of **salt** and **pepper**. Pour into a small ovenproof dish, sprinkle over the **breadcrumbs** and bake in the oven until bubbling and slightly golden on top, 20 mins.



## 2. Roast!

Once the **potatoes** are ready, drain in a colander and pop back into the pan. Sprinkle on the **rosemary** and **half** the **flour** and give your pan a shake to fluff up the **potato**. Take your hot baking tray out of the oven and carefully transfer your **potatoes** onto it in a single layer. Sprinkle over a pinch of **salt** and gently turn the **potatoes** so they're coated in **oil**. Roast the **potatoes** on the top shelf of your oven for 45-50 mins, turning halfway through.



## 5. Make the Gravy

Meanwhile, put a medium-sized saucepan on medium-high heat and add **half** the **butter**. Allow the **butter** to melt then stir in the remaining **flour** to create a smooth paste. You've made a **roux!** Cook, stirring until the **roux** is a medium-brown colour and gradually stir in the **water** (see ingredients for amount), **red wine stock pot** and **redcurrant jelly**. Bring to the boil, carefully stirring out any lumps that form. Lower the heat and simmer until the **gravy** has thickened to your liking, 15-20 mins. Add a splash of **water** if necessary.



## 3. Roast the Beef

Meanwhile, season the **beef** with **salt** and **pepper** and transfer to a roasting tray. Roast the **beef** on the middle shelf of your oven for **2P: 35 mins 3P: 45 mins 4P: 55 mins** (depending on size) for medium rare. Add an **extra 5 mins** if you like your **beef** more cooked. **IMPORTANT:** *The beef is safe to eat when the outside is cooked.* Once cooked, rest the **beef** wrapped loosely in foil for at least 10 mins before slicing.



## 6. Finish up and Serve!

Pop a frying pan on medium heat. Add the remaining **butter**, allow to melt then add the **chorizo** and stir-fry until the **chorizo** is browned, 2-3 mins. Add the **savoy cabbage** and stir-fry with the **chorizo** until softened, 4-5 mins. Taste and add **salt** and **pepper** if you feel it needs it. Remove from the heat. Once everything is ready (reheat the **gravy** and **cabbage** if you need to), thinly slice the **beef** and arrange on plates. Serve the **veggies** and **potatoes** alongside. Add any **beef resting juices** to the **gravy**, pour over and **enjoy!**

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