

## **Cappleside Organic Crispy Beef Topcliffe mushrooms and white onion risotto, balsamic jus**

Serves 4

### **Ingredients**

500 g Cappleside Farm beef shoulder  
2 carrots  
½ leek  
½ head of celery  
2.5 litres beef stock  
1 large onion  
500 g Topcliffe flat mushrooms  
2 sprigs of thyme  
100 g butter  
700 g risotto rice  
100 ml white wine  
1.5 litres vegetable stock  
100 gm parmesan cheese  
2 shallots  
20 ml balsamic vinegar  
2 egg yolks  
20 g corn flour  
Japanese cress to decorate

### **Method**

#### ***To braise the beef***

Dice the carrots, leek and celery. Place the beef shoulder in a deep pan and add the diced vegetables and beef stock. Cover the pan with a lid and cook in the oven for 2 hours at 180°C. When the beef is tender, remove the meat and place on one side. Reduce the stock to 1/3 its consistency and put to one side.

#### ***To make the risotto***

Peel and chop the onion and slice the mushrooms. Sauté the onion, mushrooms and thyme with a knob of butter until soft then add the risotto rice. Mix together, then add the white wine and the vegetable stock to the level of the rice and leave to simmer until the rice absorbs the stock. Add more vegetable stock as required. Just before the risotto is ready, grate the parmesan cheese over the top. When the risotto is cooked 'al dente', remove from the stove.

#### ***To make the jus***

Peel and chop two shallots and sauté with a knob of butter. Dissolve the residue with the balsamic and leave to reduce. Add the reduced beef stock from earlier.

## **To assemble the dish**

Shred the beef into strips. Dip the beef in the egg yolks, then dip in the corn flour. Deep fry the coated strips until golden brown. Place a metal ring in the centre of the plate and fill with the risotto. Remove the ring and place the beef over the top. Drizzle the jus around the outside, then sprinkle a little cress over the beef.

Enjoy!

Jerome Gaudre  
Head Chef  
Clocktower

*Since March Clocktower chefs and front of house staff have been venturing out into the Yorkshire countryside to meet local producers as part of the Clocktower Food Heroes campaign. A different Food Hero is highlighted each month using the new Yorkshire menu to showcase their ingredients to best effect. Cattleside Beef, Settle, are Clocktower's August Food Hero. For more information on Food Heroes, and to view recipes and sample menus, visit [www.ruddingpark.co.uk](http://www.ruddingpark.co.uk)*

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