

# **Grilled 8oz Rump Steak of Givendale Beef**

## **Black Sheep braised shallots and clapshot mash**

Serves four

### **Ingredients:**

4 x Givendale beef rump steaks (8oz each or 225 g each)  
Season with salt and pepper, wrap in cling film, and place on a low shelf in the fridge.

### **For the shallots:**

8 x large banana shallots (peeled)  
1 bottle of Black sheep ale  
2 cloves of crushed garlic  
3 pints of strong beef stock  
1 sprig of rosemary

### **For the clapshot:**

4 x medium sized Maris Piper potatoes  
1 carrot (peeled and chopped into small pieces)  
¼ swede (peeled chopped into small cubes)  
3 rashers of Smokey bacon

### **Method for the shallots:**

Place all the shallots, garlic stock, and black sheep in a pan and put a lid on simmer this until the shallots are soft and the sauce has gone thick

### **Method for the clapshot:**

Cook the chopped swede and carrot in boiling water until soft.

Cut the bacon into small pieces and pan fry until crispy.

Peel the potatoes and make into mash using 50 g of salted butter, a table spoon of cream and some ground white pepper.

Then mix the mashed potatoes with the carrot, swede and the bacon and form into individual potato cakes, then dust with flour.

Pan fry these potato cakes until golden brown.

### **Method for cooking the rump steak:**

Place the Givendale steaks in a hot frying pan with some vegetable oil and cook for 2 minutes on each side (place a lid over the pan if you like your steaks more well cooked)

*Chefs Tip: If you see blood spots start to form on the top of your steak on the golden colour side up this means the steak is medium.*

Allow the meat to rest for 2 minutes before service (this is very important as it allows the muscle in the meat to relax so that it carves better and makes the meat more tender)

**To assemble the dish:**

Place the Clapshot mash on the plate and rest the rump steak on the top of it.

Next place two of the slow braised shallots around the plate with the sauce. Serve with your favourite vegetables, some spring cabbage or purple sprouting broccoli would taste fantastic with this dish.

Enjoy!