

Pot-Roasted Beef in Red Wine with Red Onion Marmalade

Serves 4-6

**2½ lb (1.15 kg) rolled brisket
or silverside**
15 fl oz (425 ml) red wine
2 bay leaves
A small bunch of thyme
1½ level tablespoons flour
1 oz (25 g) butter
Salt and freshly milled black pepper

FOR THE RED ONION MARMALADE:
**12 oz (350 g) red onions, very finely
chopped**
1 oz (25 g) butter
8 fl oz (225 ml) red wine
2 fl oz (55 ml) red wine vinegar
1 teaspoon chopped fresh thyme
Salt and freshly milled black pepper

You will also need a medium-sized flameproof casserole with a tight-fitting lid.

Pre-heat the oven to gas mark 1, 275 F, 140°C

Take the casserole, melt ½ oz (10g) of the butter and when it begins to foam turn the heat up high. Dry the meat thoroughly with kitchen paper and then brown it on all sides in the hot butter, browning one flat side first, then turning it over on the other side, and moving it around to get the round edges browned as well.

Remove the meat, wipe the casserole with some kitchen paper and return the meat to it, adding the herbs, the wine and some salt and pepper. Bring it all up to simmering point, put on a tight-fitting lid, using foil if necessary, then transfer it to the oven and leave it to cook without looking at it for 3 hours.

When the cooking time is up, remove the meat from the casserole, cover it with foil and leave to relax for 10 minutes. Meanwhile remove the herbs, place the casserole over direct heat and boil briskly to reduce the liquid slightly. Mix the flour and remaining butter to a smooth paste, then add this mixture in small pieces to the hot liquid and whisk with a balloon whisk until it comes back to the boil and you have a smooth, slightly thickened sauce.

While the beef is cooking, make the Red Onion Marmalade. Melt the butter in a medium-sized saucepan, stir in the chopped onion and the thyme and let them soften for about 10 minutes. Then add the wine and wine vinegar, bring it all up to a gentle simmer and add a seasoning of salt and freshly milled black pepper. Turn the heat to its lowest setting and let the whole thing cook really slowly with the lid off for about 50 minutes to 1 hour or until all the liquid has evaporated. Remove it from the heat, but re-heat gently before serving.