

Martin Sieberer's Dish for the Almstüberl

"Almstüberl" Herby Roast Beef with Potato Pancakes and fried vegetables

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Herb-crusted Roast beef 4 pieces of roast beef from the high back, 150 g each
Salt, pepper, herb oil
Butter for roasting

Sauce 50 g Butter
1/2 l brown veal stock
1/8 l strong red wine
1 onion
3 slices mountain bacon
Some starch for thickening
Salt, pepper, pinch of sugar
Parsley, chives, oregano, lovage

Vegetable 4 small carrots
1 parsnip
4 spring onions

Potato pancakes 800 g floury potatoes
50 g hard wheat flour
Sea salt, pepper, nutmeg
Clarified butter for roasting
Parsley, chives

Preparation

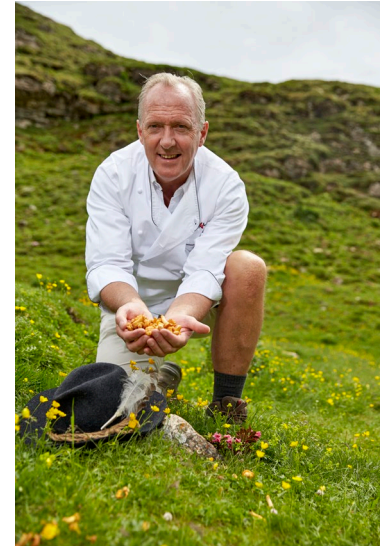
For the Roast Beef

Lightly beat the meat, then season with salt, pepper and the herb oil and fry a little on both sides in butter. Let the meat rest in the oven at 60 °C.

For the sauce

Finely chop the onions and bacon and fry in the foamed butter, finally caramelize in the sugar and deglaze with the red wine. Pour in the veal stock, season and let it simmer down to half, thicken lightly with a bit of starch. Before serving, quickly place the roast beef in the sauce and add the chopped herbs to the sauce.

Clean and chop the vegetables, blanch in salt water and fry in butter.



For the pancakes

Coarsely grate the cooked potatoes, strain them and crumble them with strong flour, season with sea salt, pepper and nutmeg. Fry the lot in a pan with clarified butter until the mixture has a nice golden-yellow colour. To finish, sprinkle in parsley and chives.

For serving put the pancakes onto the plate, place the roast beef with the sauce on top and garnish with the fried vegetables, roast onion and fresh herbs. Enjoy the dish with a glass of red wine.