

GREAT BRITISH BEEF WEEK

23rd-30th April



Great British Beef Week puts the spotlight firmly on the fantastic quality and versatility of food that British beef farmers produce.

Farmstead beef topside with Knorr gravy and gluten-free yorkshire puddings

Ingredients:

Everyday Favourites cornflour	55g
Whole milk (Freshways)	150ml
Everyday Favourites free range medium eggs	150g
Doves Farm gluten free plain white flour	80g
KTC sunflower oil	60ml
Farmstead topside rolled red tractor	1.25-1.75kg
Knorr Professional garlic puree	30g
Knorr gravy granules for meat dishes	75g
Springbourne still natural mineral water	1 litre

To prepare the beef:

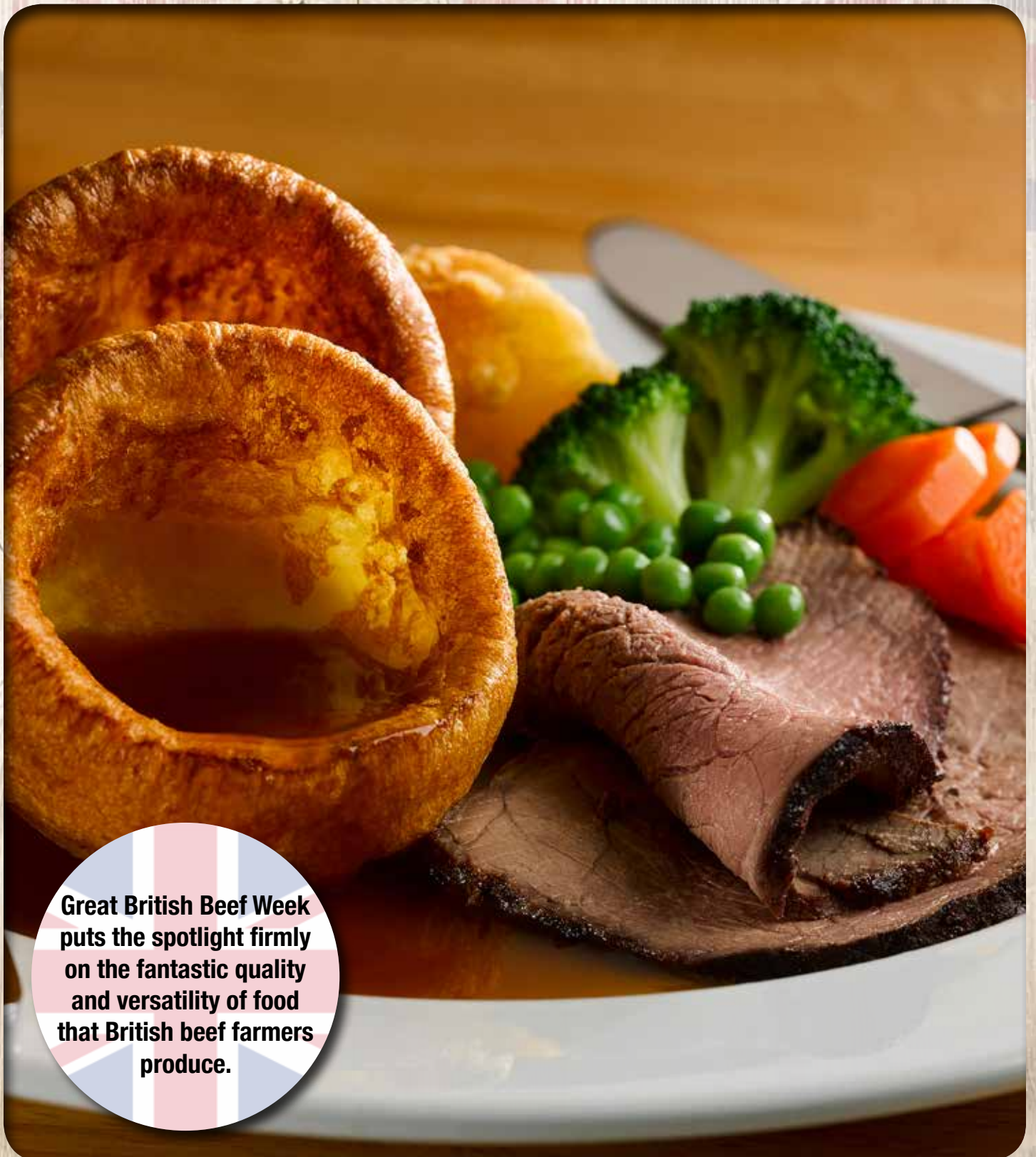
- Preheat an oven to 240°C.
- Trim the beef of excess fat and cover with the KNORR Professional Garlic Puree.
- Place the beef on a roasting tray and into the preheated oven.
- Turn the heat down immediately to 200°C and cook for around 1 hour for medium.
- Remove the beef from the oven cover with baking foil and allow to rest for 20-25 minutes.
- Prepare the gravy by whisking the KNORR Gravy Granules into boiling water.
- Whisk continuously until a smooth gravy is formed.
- Carve the beef as desired and serve with Yorkshire Puddings, roast potatoes and vegetables.

For the gluten free Yorkshire puddings:

- Pre-heat the oven to 220°C.
- Place a 12 hole muffin tray onto a baking sheet, fill with 5ml of sunflower oil and place into the oven for 4-5 minutes or until the oil is hot.
- Meanwhile place the gluten free flour and cornflour into a bowl and make a well in the centre.
- Add the eggs, half the milk and whisk well until fully combined. Finally add the rest of the milk and whisk well.
- Make sure you remix the mixture just before you pour into the hot oil.
- Cook for 15 minutes, then lower the oven to 200°C for another 10-15 minutes until nicely brown and set.

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