

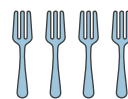
Feiersténgszalot

1kg beef, 1 slice beef shank
 3l water, 1 leek, 1 carrot, 1 stick of celery, 1 onion, 1 shallot
 2 bay leaves, 1 thyme, 5 juniper berries
 3 cloves, coarse salt, 10 peppercorns

For the vinaigrette:

2 tablespoons of Luxembourgish mustard, 2 tablespoons of water
 2 tablespoons of vinegar, 4 tablespoons of corn or sunflower oil
 1 shallot, parsley, Maggi, 2 hard-boiled eggs

4 servings



120 min



Recipe

1

In a casserole, boil the 2 pieces of meat in 3 litres of water, skimming off the foam from time to time.

2

As soon as the meat begins to boil, add the vegetables, the herbs and spices, and simmer over a low heat for about 2 hours.

3

Remove the meat from the casserole, leave to cool for a while and then cut into small cubes.

4

Finely chop the shallot and add to the water and mustard mixture, then whisk in the oil, vinegar, pepper, salt, parsley and a little Maggi.

5

Add the meat to the vinaigrette, and toss well. Add the boiled eggs on top.

6

Leave to marinate in the fridge for about 2 hours before serving.

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