



GERMAN

Boiled Brisket with Horseradish Sauce (Rinderbrust mit Meerrettich)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	6	15 min	2 hr 45 min	Simmer	Brisket

Ingredients

- 1.5 kg (3½ lb) beef brisket, in one piece
 - 2 litres (8 cups) water
 - 1 tbsp salt
 - 1 onion, halved
 - 2 carrots, cut into chunks
 - 1 leek, cut into chunks
 - 1 celery stick
 - 1 bay leaf
 - 6 black peppercorns
 - 3 whole cloves
 - 800 g (1¾ lb) boiled potatoes, to serve
- ### HORSERADISH SAUCE
- 3 tbsp freshly grated horseradish (or 4 tbsp jarred, drained)
 - 1 tbsp butter
 - 1 tbsp flour
 - 250 ml (1 cup) beef cooking broth
 - 60 ml (¼ cup) cream
 - 1 tsp sugar
 - 1 tsp white wine vinegar

Steps

1. Bring the water and salt to a boil in a large pot over high heat. Add the beef, return to a boil, and skim off the foam for 5 minutes.
2. Add the onion, carrots, leek, celery, bay, peppercorns and cloves.
3. Lower the heat until the surface barely shimmers, partly cover, and simmer for 2½ hours. The beef is ready when a fork slides in easily.
4. Rest the beef in the broth, off the heat, for 15 minutes. Meanwhile, boil the potatoes in a separate pot for 20 minutes until soft.
5. For the sauce, melt the butter in a small pan over medium heat. Stir in the flour and cook 1 minute, until pale gold.
6. Whisk in 250 ml (1 cup) of the hot broth and simmer 5 minutes until it coats a spoon. Stir in the cream, horseradish, sugar and vinegar. Warm without boiling, for 2 minutes, and taste for salt.
7. Slice the beef against the grain and serve with potatoes, the carrots from the pot and the sauce.

Notes

- **Broth:** strain the remaining broth and serve it as a first course with chives, or save it for soup.
- **Other sauces:** apple-horseradish (grated apple and horseradish stirred into whipped cream) is a cold alternative.
- **Make ahead:** the beef slices well cold and reheats in the broth. Chill within 2 hours; keeps 3–4 days, or freeze slices in broth for 3 months.

- **Slow cooker:** no browning needed. Use just enough water to cover the beef, then cook on low 8 hr or high 5 hr. Make the sauce on the stove.
- **Chef's touch:** stir the horseradish in at the very end, off the heat, because its bite fades quickly when cooked.
- **Pair with:** a simple beetroot and red onion salad, which suits the German table.