

BRAISED BEEF CHEEK WITH MASHED POTATO AND BEEF JUS



0 made it | 0 reviews



Jaume Ng



Leung Kwok Kin

Feel the draw of Kowloon in this enchanting hotel where grandeur combines with warmth to deliver a magical experience. Make a stop at the Lobby Lounge for some Afternoon Tea, any day of the week. Represented by Leung Kwok Kin & Jaume Ng.

- Sub Category Name

Food

Savory

- Recipe Source Name

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Ingredients

BRAISED BEEF CHEEK WITH MASHED POTATO AND BEEF JUS

- 15g potato
- 4g butter
- 20g beef cheek
- 30g beef jus
- 1 coffee bean

Methods and Directions

BRAISED BEEF CHEEK WITH MASHED POTATO AND BEEF JUS

- Sear the full surface of beef.



- Braise beef in beef jus for 1.5 hours till tender.
- Using a cream gun squeeze a spherical mashed potato on top of beef.

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