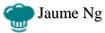


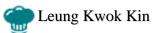
# BRAISED BEEF CHEEK WITH MASHED POTATO AND BEEF JUS





0 made it | 0 reviews





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 Real High Tea 2014/15 Volume 1

## **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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 19/04/2025

2/2