



CHAMPAGNE

DE LOZEY

BLANC DE BLANCS

VINIFIÉ SOUS BOIS

RECIPÉ



SHREDDED CHEEK OF BEEF WITH CRISP ASIAN CUCUMBER SALAD

Serves 4 people:

For the shredded cheek:

2 tbsp. sunflower oil
1 onion, peeled and quartered
1 carrot, peeled
A thumb-sized piece of fresh ginger, peeled
3 cloves of garlic, peeled
1 tbsp. ground coriander
1 hot red chilli, finely chopped
1 cinnamon stick
1 star anise
2 tbsp. dark soy sauce
200ml Chinese rice wine
2 tbsp. oyster sauce

3 tbsp. dark brown sugar

1l beef stock

1kg beef cheeks (4 small cheeks)

For the salad:

4 tbsp. rice vinegar
1/2 lime, juiced
2 tsp. palm sugar or light brown sugar
1 tbsp. extra virgin sesame oil
1 cucumber, de-seeded and peeled into fine strips
2 carrots, peeled into fine strips
1 mild red chilli, finely chopped
A handful of fresh coriander, roughly chopped

1. Preheat the oven to 150°C.
2. In a food processor, blend together the onion, carrot, ginger, garlic, coriander and chilli to form a paste.
3. Fry the paste in a large pan over a medium heat until soft and fragrant, then add the cinnamon stick, star anise, soy sauce, rice wine, oyster sauce and sugar.
4. Bring to a simmer then add the stock and beef cheeks. Put on a tightly fitting lid and place in the preheated oven for 2.5 hours.
5. Meanwhile, mix together the rice vinegar, lime juice, sugar and sesame oil in a cup.
6. In a large bowl, mix together the strips of cucumber and carrot with the chilli and chopped coriander.
7. Once the meat is cooked, remove it from its sauce and wrap in foil while reducing the sauce by roughly two thirds over a high heat.
8. Mix the dressing into the salad then, using a fork, pull apart the meat. Pour over a little reduced sauce just before serving.