

Corned Beef Stew

2kg *corned beef*
1 *large onion*
6 cloves *garlic*
330ml *Pilsener beer*
1 tbsp *gelatin*

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350g *baby carrots*
450g *Yukon gold potatoes*
½ head *green cabbage*

2 tbsp *olive oil*
2 tbsp *flour*

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2 tbsp *honey*
2 tbsp *Dijon mustard*

Trim excessive fat cap from corned beef and soak in cold water, changing the water two or three times over about 10 minutes. Transfer to a pressure cooker, fat side down. Quarter onion, peel garlic, and add to the pressure cooker together with half the beer, the spice pack from the corned beef, gelatin, and enough water to almost cover the meat.

Boil in pressure cooker for about 90 minutes then release pressure naturally.

Remove meat from pot, pat dry, glaze fat cap with a mix of mustard and honey and transfer onto a roasting pan. Put under the broiler until the crust starts bubbling and turns brown.

In the meantime, blend stock with an immersion blender. Cut cabbage into wedges and briefly sear on high heat in some olive oil. When starting to brown, transfer to the pressure cooker. Clean potatoes, but don't peel. Cut into 1" pieces and add together with the carrots to the pressure cooker. Sprinkle flour on vegetables and give a quick stir. Add remaining beer to stock.

Bring pressure cooker back to a boil. As soon as it starts producing steam, turn off the heat and release pressure naturally.

Transfer stew to a serving bowl and arrange meat on top. Serve with creamed horseradish sauce.

Serves 4