

Beef Pot Roast with Cranberry Sauce

Serves 4

INGREDIENTS

1 kg topside beef
1,4 l cranberry juice
300 g dried cranberries
20 g sugar
200 g celeriac
6 shallots
80 ml balsamic vinegar
40 ml gin
300 ml red wine
1 bay leaf
10 juniper berries
80 g walnuts
2 tbsp starch
salt
vegetable oil (for frying)
rosemary (for garnish)



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METHOD

1. Preheat the oven to **160°C Circo Roasting®**. Peel and roughly dice celeriac and shallots. Heat some vegetable oil in a roasting pan on **Induction Hob 7**. Add topside beef, season with salt, and sear for approx. 2–3 min. on each side. Add celeriac and shallots and sauté briefly. Then, deglaze with balsamic vinegar, gin, and red wine. Add bay leaf, juniper berries, and some of the cranberry juice. Transfer the roasting pan to the oven and roast for approx. 2 hrs. Tip: Cover with a lid for the first 90 min. to prevent the roast from getting too dark, then remove the lid for the final 30 min.
2. For the cranberry sauce, add dried cranberries, cranberry juice and sugar to a small pot. Cook on **level 9** for approx. 5 min. or until cranberries soften, then take off the stove. Puree cranberries with a stick blender until you have a thick sauce.
3. Remove the roasting pan from the oven and allow the roast beef to rest. Meanwhile, toast walnuts in a pan on **level 6** for approx. 5 min. Remove roast beef and vegetables from the roasting pan. If desired, add some starch to the gravy to thicken. Cut roast beef into slices or chunks. Serve vegetables with roast beef on top and drizzle with gravy. Enjoy with cranberry sauce and toasted walnuts!