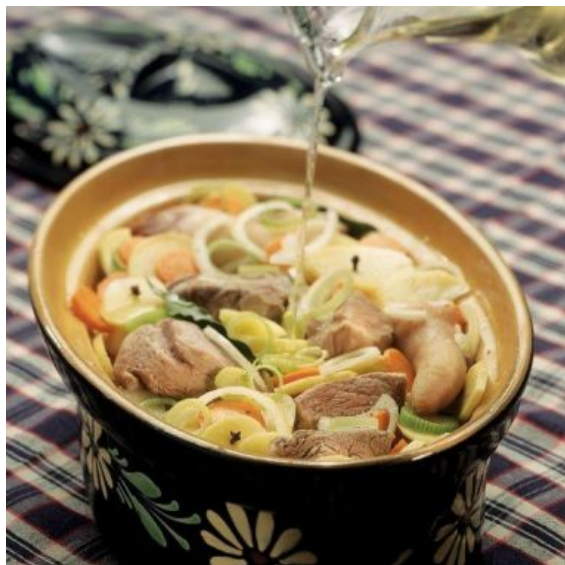


BÄCKEOFFE (CASSEROLE WITH POTATOES AND MARINATED MEAT)

Alsace



6768 Alsace

+ Description

Ingredients: 500 g of shoulder or loin of pork, 500 g of boned shoulder of lamb, 500 g chuck steak, 1 pig's trotter (optional), 1 kg of potatoes, 250 g of chopped onions, 2 leeks (discard the green parts, the outer layer and the tip), 2 carrots, 2 chopped cloves of garlic, 1l of Riesling, 1 bouquet garni (parsley, thyme, bay leaf), 200g of bread dough, salt, pepper.

For 6 people

Preparation: 40 min, marinade: 24h, cooking time: 2h30 min.

Cut the meat up into 5 cm size chunks and place in a large bowl with half a liter of wine, and onion and the garlic, the bouquet garni, salt and pepper. Cover and leave in a cool place to marinate for 24 hours. The next day, peel and cut the potatoes and carrots into circles about half a centimeter thick. Cut the leeks into similar circles. Butter the inside of a large earthenware casserole, make a layer consisting of half the potatoes, carrots, leeks, onions and meat, then add a second layer of the same. Pour over the remaining wine and the marinade with its herbs and spices. The liquid should reach halfway up the casserole. Add salt and pepper and put the lid on the casserole, which you seal with a ring of dough made from flour and water.

Preheat the oven to 170°C and bake for 2 1/2 hours.

