

BEEF CASSEROLE WITH LE GRUYÈRE AOP HERB SCONES

CREATED BY DON ELSING, TASTING ROOM MANAGER AT FIELDING HILLS WINERY

Prep Time 30 minutes | **Cook Time** 3 hours | **Serves** 8 people

Sustainable Farming

Local Products

A Dedication to the Land





Beef Casserole

3.5 lbs braising beef, such as shank or chuck cut in 4 pieces

7 oz smoked pancetta

1 carrot roughly chopped

½ leek roughly chopped

2 carrots peeled and sliced

3 onions, sliced

2 garlic cloves, sliced

2 garlic cloves chopped

2 star anise

5 oz button mushrooms quartered

½ bunch of thyme

black pepper and salt to taste

Vegetable oil for frying

1 ¼ cups Fielding Hills Cabernet Sauvignon

6 ¼ cups beef stock

Le Gruyere Herb Scones

2 Cups self rising flour

9 TBS unsalted cold butter

5 oz Le Gruyère AOP cheese

1 Cup milk (may not need it all)

1 TBS baking powder

1 pinch of salt

1 egg beaten for egg wash

2 TBS soft herbs (such as chives & thyme)

Don Elsing, Tasting Room Manager at Fielding Hills Winery, has partnered with Culinary Apple in downtown Chelan and TM Ranch in Manson to bring you a delicious casserole that makes our 2015 Cabernet Sauvignon shine! Don's step-by-step guide to his recipe includes a review of some of his must-have kitchen gadgets from our friends at Culinary Apple.

Method

1. To begin, cut the braising beef into four large pieces. (I use [TM Ranch](#) beef, lamb or pork whenever possible. Thiago, Meagan, and little Luca are using sustainable farming practices to produce premium quality farm products and it shows in the final product.)
2. Chop 1 of the carrots and trim leeks into a rough dice. Pick the leaves from half of the thyme, leaving the remaining sprigs whole. Set aside.
3. Add a drizzle of vegetable oil to a saucepan over a medium heat, fry pancetta till crispy. Then add the onions. (The best way to get a consistent thickness on onions is to use a mandolin to slice or julienne. [I use this one from Culinary Apple](#))
4. Fry gently without any seasoning as you want the onions to caramelize completely – this will take up to 30-45 minutes. Once ready, set aside until ready to assemble the casserole.
5. Thinly slice the 2 remaining carrots. Add a dash of vegetable oil to a large pan and place over a high heat, add mushrooms, and the carrots, season with salt (to prevent the carrots from coloring too quickly) and add the star anise to the pan.



6. Cook for 2 minutes, then add 2 cloves of chopped/pressed garlic, sauté on low for 1 minute then turn the heat to medium and continue cooking for about 10 minutes, stirring regularly, until the carrots just start to soften. (When you are chopping and pressing your garlic, I recommend using a [Rösle Garlic Press](#). They are low hassle and easy to clean. You can pick one up from [Culinary Apple](#), too.)
7. Preheat the oven to 355 F.
8. Add a splash of vegetable oil to a large, flame-proof casse-



role dish and place over a medium heat until very hot. Pat the beef dry. Lightly season the braising beef with salt and pepper, place in the pan and brown lightly all over. Remove from the dish and set aside on a wire rack placed over a tray.

9. Return the dish to a medium heat and add the roughly chopped carrot and leek from step 2. Stir in the peppercorns, slice 2 cloves of garlic with a [Mandolin from Culinary Apple](#), add thyme sprigs and cook for 5 minutes, until golden.
10. Pour the Cabernet Sauvignon into the dish and reduce by three quarters. Return the braising beef to the pan with any juices that have gathered in the resting tray, cover with the stock, and bring to a simmer.



11. As it simmers, skim away any impurities that gather on the surface of the liquid with a spoon. Place a cartouche (parchment paper circle) on the surface of the liquid and place in the oven for 2.5 hours, until the meat is meltingly tender.
12. Once cooked, remove from the oven, allow the meat to cool in the dish. Remove the meat from the dish, set aside, then pass the cooking liquid through a fine sieve. Add the liquid to a clean pan and reduce by half, skimming off any impurities as it simmers.
13. Using your fingers, shred the meat into long strips and combine the meat with the reduced cooking liquid and



the reserved thyme leaves. Add a layer of caramelized onions, followed by the carrots (minus the star anise).

14. Lower Oven to 340 F for scones

15. Meanwhile, make the scones. Place the flour, baking powder, salt and butter in a food processor and blend to a sandy consistency.

16. Add three-quarters of the cheese and the herbs and pulse until just mixed. Add the milk bit by bit and continue to pulse the blender until you start to get a dough that clumps together. You may not need to use all the milk, so keep an eye on the mixture as you add it

17. Turn the dough out onto a lightly floured surface and bring together into a ball. Place in a bowl, cover and restallow the dough to rest for 20 minutes.

18. After resting, tip the dough out onto a lightly floured surface and roll out to about 1 ¼" thick. Use a [donut, biscuit](#)



[cutter](#) to cut out the scones. (The best one I've found is at [Culinary Apple](#))

19. Brush the scones with the beaten egg and sprinkle with the leftover cheese

20. Place on top of the stew, slide in the oven for 30-40 minutes or until the scones are a nice golden color.

Tips

- Using a cartouche (parchment paper circle) instead of the casserole lid allows the liquid to reduce slowly and intensifies the flavors by doing so.
- You may want to place a tray underneath the pan as the stew could overflow.

Once your master piece is complete, snap a picture and send it to Fielding Hills by tagging us on social! Then pour a glass of 2015 Cabernet Sauvignon and ENJOY!

