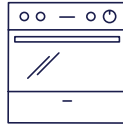


SLOW-COOKED CHILI BEEF



SERVINGS

10



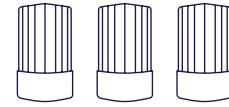
METHOD

BAKE



TIME

4 HRS 30 MINS



DIFFICULTY

HARD

Executive Head Chef Michael Callcutt and Junior Sous Chef Elvio Selinunti used the hotel's location on the old Victorian docks in the east end of London as their recipe inspiration. In the 1800s, the docks were thriving with ships delivering spices, nuts and cocoa beans – and Michael and Elvio took a cue from that history to create their DoubleTree Cookie-inspired recipe.

INGREDIENTS

MARIS PIPER POTATOES	6
EGG YOLKS	12
BEEF SHIN	17.5oz
FRESH GARLIC	2 TSP
CHILI FLAKES	1 TSP
CUMIN SEED	1 TSP
TORTILLA WRAPS	2
DOUBLETREE COOKIES	5
FLOUR	¾c
PANKO BREADCRUMBS	1½c
SALSA	
MANGO	1
SWEET CHILI DIPPING SAUCE	2c
RED ONION (LARGE)	1
CORIANDER (BUNCH)	1
SPRING ONION	1
TOMATOES	4

PROCESS

In the oven, slow cook the beef shin ¾ covered with cooking liquor at 340°F for 3.5 to 4 hours or until beef is tender and falling apart. Cook potatoes in oven and once soft, scoop out and mince through a potato ricer.

In a pan, add the garlic, seeds and spices, and then add the beef, potato and half the panko breadcrumbs. Allow to cool slightly then mix in egg yolks.

Blend the three Cookies and mix with the remaining breadcrumbs. Roll the beef mix into 3cm balls and then coat with the breadcrumb mix and deep fry.

SALSA: Cut mango into 1cm cubes, de-seed the tomatoes and finely dice, finely dice the red onion and coriander, then mix all the ingredients with the sweet chili dipping sauce.

TORTILLA GARNISH: Use pre-purchased tortilla sheets and cut a 20cm long strip, egg wash and sprinkle with Cookie crumbs (two blended Cookies). Deep fry by placing a ladle on top in the middle of the strip so both edges rise up to resemble a boat. Remove from fryer and place the middle flat onto a plate so the boat sits flat. Add three balls per boat and serve.



DoubleTree by Hilton Hotel London ExCel

Recipe Creator: Michael Callcutt, Executive Head Chef