

## INGREDIENTS:

1 piece of topside weighing around 1.3 kg

1 kilo of baby new potatoes

3 large onions

3 heaped teaspoons Szechuan pepper

150ml port

220ml vegetable stock made with two capsules

70ml sunflower oil

45g butter

Coarse sea salt

Freshly-ground black pepper

**TIME:** 2 hrs

**SERVING:** 6 people



Heat the oven to 200C gas mark 7. Simmer the potatoes in salted water for 10-12 minutes. Whizz the pepper to a powder in a spice grinder or coffee mill, spread on a plate, mix in a couple of teaspoons of coarse sea salt, roll the beef in the mix, transfer to a roasting pan and roast for 45 minutes. Meanwhile peel and slice the onions and cook gently in the oil and butter for 10 minutes. Drain the potatoes, add them to the onions with plenty of salt and pepper and cook over a moderate heat for a further 10 minutes. Remove the beef, wrap in foil and allow to rest for 15 minutes. Pour off the fat from the pan, deglaze with the port and reduce by half. Add the stock, season well and allow to bubble down over a low heat until well reduced and thickened. Serve the beef thinly sliced with the potatoes and the sauce

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: