

Portnellan Organic Farm Recipes



Portnellan Steak and Ale

Braising steak is very tender with little to trim off and cooks best by gentle braising. This is a lovely recipe for a cold evening.

- Cut the steak into chunks
- Brown it gently in a casserole with olive oil
- Remove steak to a side plate - keep warm
- Brown some onions and mushrooms
- Return the steak to the pan with the onion
- Add some Newcastle Brown Ale
- Thicken with a little cornflour
- Salt and pepper to taste
- Cover and cook very gently in the oven (170°C, 325°F or
- Gas Mark 3) for about 1 hour