DUTCH

Hutspot with Braised Beef (Hutspot met Klapstuk)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**6**	**20 min**	**3 hr**	**Simmer**	**Braising ribs**

Ingredients

- 1.2 kg (2⅔ lb) boneless beef braising ribs (or 1.6 kg / 3½ lb bone-in)
- 1 litre (4 cups) water
- 1½ tsp salt
- 1 bay leaf
- 4 black peppercorns
- 1 kg (2¼ lb) floury potatoes, peeled and quartered
- 750 g (1⅔ lb) carrots, peeled and sliced
- 500 g (1 lb) onions, chopped
- 50 g (3½ tbsp) butter
- 125 ml (½ cup) warm milk
- ½ tsp black pepper
- Mustard and pickles, to serve

Steps

1. Put the beef, water, salt, bay and peppercorns in a large pot. Bring to a boil and skim the foam.
2. Lower the heat, cover and simmer gently for 2½ hours, until the beef is very tender.
3. Lift out the beef and keep it warm. Measure out 250 ml (1 cup) of the broth and keep the rest for soup.
4. Put the potatoes, carrots and onions in the pot with the measured broth. Cover and cook over medium heat for 25 minutes, until the potatoes are soft, adding a splash of water if it gets dry.
5. Mash coarsely with the butter and milk; hutspot should be chunky, not smooth. Season with pepper and salt.
6. Slice the beef and serve on top of the hutspot, with mustard on the side.

Notes

- **History:** hutspot is eaten every 3 October in Leiden to mark the end of the 1574 siege.
- **Make a well:** Dutch children make a "kuiltje" (little pit) in their mash for gravy or melted butter.
- **Other cuts:** brisket or chuck simmered the same way work just as well.
- **Slow cooker:** put the beef, water, salt, bay and peppercorns in on low 8 hr or high 4 to 5 hr (no browning in this recipe), then cook the vegetables on the stove as written.
- **Make ahead:** the beef keeps in its broth 3 to 4 days, or freezes 3 months. Reheat to steaming hot; make the mash fresh, as it does not freeze well.
- **Chef's touch:** slice the beef thickly against the grain and spoon a little hot broth over it; the slices stay juicy on the mash.