

CIRKULO

R E S T A U R A N T

Cirkulo's Slow Roasted U.S. Beef Belly

Serves 6-10

1 piece boneless beef belly or short plate, about 3-4 kg,
½ cup whole peppercorns, crushed
½ cup rock salt
2 heads garlic, peeled and minced

1. Preheat oven to 280 degrees F.
2. Combine crushed peppercorns, salt and garlic into a paste. Rub on top of beef.
3. Place beef on a rack and onto a roasting pan. Place in oven. Cook at 280F for 4 to 5 hours or until tender. **IMPORTANT:** oven temperature must be this low in order to break down the connective tissues of the beef resulting in a melt in your mouth succulent roast beef. Test for tenderness with a kitchen fork after 4 hours. Once done, remove from oven and rest for at least 1 hour before slicing. Serve with horseradish sauce.
4. You may cook the beef up to 2 days before and keep in refrigerator. To reheat, slice beef while cold into 1/3 inch thick slices. Arrange beef slices overlapping each other in a baking tray, pour ½ cup of stock or water over the beef. Cover with foil, and bake in a 350F oven for about 15-20 minutes or until heated through. Serve.
5. You can serve this dish with steamed asparagus and zucchini, roasted tomatoes.

For the sauce:

1 cup prepared horseradish, available at delis and supermarkets
1 cup milk
1 tsp chopped parsley
to taste salt and pepper

Combine all ingredients. Mix well. Serve with beef on the side.