

BRAISED SHORT RIB FLATBREAD  
WITH A RUTLAND RED DIP

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# BRAISED SHORT RIB FLATBREAD WITH A RUTLAND RED DIP

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## *Ingredients*

SERVES 6

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<b>EC875 Rutland Red, grated fine</b>	<b>150g</b>
<b>DA105 Dell'ami Arbequina Olive Oil</b>	<b>5ml</b>
<b>IN165 Cornish Sea Salt</b>	<b>10g</b>
<b>DB083 Croxton Manor Unsalted Butter</b>	<b>10g</b>
Short Rib	1.5kg
White onion	1 onion
Carrot, diced	2 carrots
Garlic clove, crushed	6 cloves
Fresh thyme	20g
Plain flour	30g
Tomato paste	10g
Red wine	200ml
Beef stock	1 litre
Pepper	5g
Pizza dough	4 each
Semolina mix	30g



BRAISED SHORT RIB FLATBREAD

*with Long Clawson Rutland Red Cheese Sauce and caramelised onion*

### *Method for the Braised Short Rib & Flatbread*

1. Pre-heat the oven at 140°C and line a deep sided tray with grease proof paper.
2. Season the ribs with salt and pepper. Heat some oil in a large frying pan, once the oil is hot, cook the ribs until they are brown all over. Once cooked place the lined tray.
3. Fry off the diced onion, carrot & garlic until they are a nice dark colour, add the tomato paste and cook for a further 4 minutes. Add in the flour, stirring as you pour the flour in.
4. Pour in the red wine and beef stock and bring to the boil. Once the wine and beef stock is bubbling away, carefully take off the heat and pour over the beef short rib, add the thyme and cover with tin foil. Place the rib in the oven and cook for six hours.
5. After six hours remove the short rib from the oven and take the short ribs out of the cooking stock, remove the bones and fat and then pull the beef apart.
6. Strain the stock from the tin foil and add some of the reduced stock to the short rib. Check the seasoning and set aside to rest.
7. Pizza Dough - Turn the oven up to 250 degrees and put a pizza stone in the middle of the oven to warm up. Stretch the pre-made dough out on a table until it is a medium sized circle. Add the flour/semolina mix all over the dough. Place the dough on the heat pizza stone and bake for 2 to 3 minutes, keep checking and once golden and firm, remove the dough from the oven

*Method for The Rutland Red Cheese Sauce*

1. Bring the milk to a slow boil in a pan. In a separate pan, melt 25g of unsalted butter and stir in the flour and cook for 3 to 4 minutes, keeping whisking as it is cooking and until it is well combined.

2. Once all the milk has been added, reduce the temperature to a low heat. Cook the sauce out for a further 4 minutes.

3. Stir in the finely grated rutland red cheese, allow the cheese to melt, stirring for 2 minutes and season the sauce with the cayenne pepper, tabasco and white pepper.

4. Set aside and keep warm.

5. Caramelised onions - Heat oil and butter in frying pan. Once the butter is foaming add the sliced onions, reduce the heat to a medium to low heat and cover with greaseproof, stirring every 2 minutes. Cook the onions until they are a golden colour. Set aside and keep warm for the filling.

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### *Long Clawson Rutland Red Cheese*

Made with traditional methods used by the company's founder Thomas Hoe Stevenson more than a century ago, the pasteurised cheese is buttered, clothbound and matured for six months to produce a flaky texture and caramelised flavour.

### *Dell'ami Arbequina Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

### *Croxton Manor Unsalted Butter*

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.

### *Cornish Sea Salt Flakes*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

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