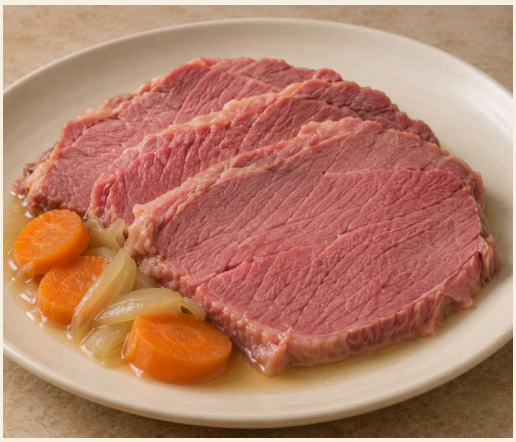
Corned Silverside

Malt vinegar, cloves and a little brown sugar scent the poaching water. Keep it barely simmering for tender slices of beef.



SERVES 4–6 / SNUG HEAVY POT WITH A LID

Prep 10 min · Cook 1½–2½ hr · Rest 15 min

Ingredients

1 kg uncooked corned beef silverside

1 onion (about 100 g), sliced

1 carrot (about 100 g), sliced

1 bay leaf, 5 whole cloves and 5 black peppercorns

30 g brown sugar and 30 ml malt vinegar

Cold water to cover the beef by 2 cm

At the stove

1. Cover

Put the beef in a snug pot. Add the aromatics, sugar, vinegar and cold water.

2. Simmer

Bring slowly to a simmer and skim the surface. Cook gently until a skewer slips through the beef.

3. Carve

Rest in the liquid for 15 minutes. Slice thinly across the grain and moisten with a little broth.

KOOK'S SECRET

Cut one thin slice and look at its face. You want short fibres showing as dots. If you see long threads, turn the piece before you keep carving.

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The full method

01 **Fill the pot**

Drain the packing brine from the beef and put it in a pot that holds it snugly. Add the onion, carrot, bay leaf, cloves, peppercorns, sugar and vinegar. Pour in cold water to cover the beef by 2 cm.

02 **Keep it gentle**

Bring slowly to a simmer and skim off any foam. Turn the heat low and set the lid slightly ajar. Keep just a few bubbles breaking the surface. Turn the beef once and add hot water if the level falls below the meat.

03 **Test the centre**

Start checking after 1 hour of simmering. Push a skewer into the thickest part. It should slide in with little resistance. If the meat still grips the skewer, simmer for another 15 minutes and test again. Check the centre has reached at least 63°C as well.

04 **Rest and carve**

Take the pot off the heat and leave the beef in the broth for 15 minutes. Lift onto a board. Look for the lines of the muscle fibres and carve thinly across them. Spoon a little strained hot broth over the slices as you serve.

FROM MARK'S KITCHEN

Keep the beef in its poaching liquid for the rest. Lift it onto the board only when you are ready to carve.