



Red Wine Jus Braised Brisket & Gremolata

with Dutch Carrots & Creamy Mash

FESTIVE MAIN

Grab your meal kit
with this number

28



Dutch Carrots



Parsnip



Rosemary



Slow-Cooked
Beef Brisket



Red Wine
Jus



Potato



Garlic



Parsley



Roasted Almonds



Lemon



Parmesan Cheese



Thickened Cream

Prep in: 20-30 mins
Ready in: 40-50 mins

This Christmas dish will have your mouth salivating before you even take a bite. Thickened cream and Parmesan cheese are whipped into the potatoes to make the fluffiest mash on the market, whilst rosemary infused veggies crisp up in the oven. Our gift to you this holiday season, however, is this showstopper red wine jus braised beef, with our take on the Italian gremolata. Dig in!

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Medium or large baking dish · Large saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
Dutch carrots	1 bunch	2 bunches
parsnip	2	4
rosemary	1 stick	2 sticks
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
red wine jus	1 packet	2 packets
potato	2	4
garlic	1 clove	2 cloves
parsley	½ packet	1 packet
roasted almonds	1 medium packet	1 large packet
lemon	½	1
Parmesan cheese	1 large packet	2 large packets
thickened cream	1 packet	2 packets
butter*	40g	80g

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4387kJ (1048Cal)	576kJ (137Cal)
Protein (g)	57.9g	7.6g
Fat, total (g)	69.7g	9.2g
- saturated (g)	35.5g	4.7g
Carbohydrate (g)	51.5g	6.8g
- sugars (g)	18.9g	2.5g
Sodium (mg)	1200mg	158mg
Dietary Fibre (g)	17.5g	2.3g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Trim green tops from **Dutch carrots** and scrub **carrots** clean (halve any thick carrots lengthways).
- Cut **parsnip** into quarters lengthways.
- Pick **rosemary leaves**.
- Place **carrots, parsnip** and **rosemary leaves** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until golden and tender, **25-30 minutes**.

TIP: If your oven tray is crowded, divide the veggies between two trays.

4



Make the gremolata

- While the potato is cooking, finely chop **garlic** and **parsley** (see ingredients).
- Roughly chop **roasted almonds**.
- Zest **lemon** to get a good pinch then slice into wedges.
- In a small microwave-safe bowl, microwave **garlic** and **olive oil** (1 tbs for 2 people / 2 tbs for 4 people) until fragrant, **30 seconds**.
- Add **lemon zest, parsley** and **almonds** to the garlic oil. Season with **salt** and **pepper**.

2



Roast the brisket

- Meanwhile, place **slow-cooked beef brisket** and **red wine jus** in a baking dish.
- Pour **liquid** from packaging over the **beef**. Cover with foil and roast for **15 minutes**.
- Remove from oven. Uncover, then turn over **beef**. Roast, uncovered, until browned and heated through, **8-10 minutes**.

3



Cook the potato

- While the beef is roasting, boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water over high heat until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.

5



Finish the mash

- Add **Parmesan cheese, thickened cream** and the **butter** to the potato. Mash until smooth and season to taste. Cover to keep warm.

6



Serve up

- Slice beef brisket.
- Divide creamy mash between plates, then top with roasted veggies and red wine jus braised brisket.
- Spoon over remaining jus from the baking dish, then top with gremolata.
- Serve with remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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