



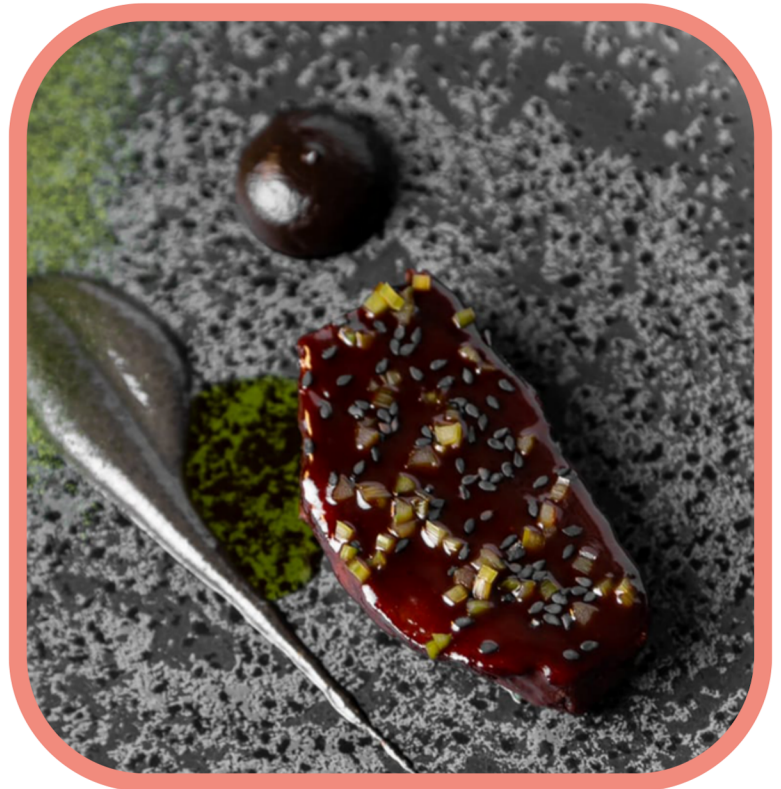
LANARKSHIRE
LARDER

GOCHUJANG MACDUFF BEEF CHEEKS

by Dean Banks

Ingredients

- 1kg beef cheeks
- 50g Gochujang paste
- 1 carrot
- 1 leek
- 2 star anise
- 6 cloves
- 6 kaffir lime leaves
- 1tsp coriander seeds
- 1tsp cumin seeds
- 1l beef stock
- 50g honey
- Juice of 1 lime
- Pinch of salt





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Directions

- Preheat oven to 140°C
- Pour the beef stock into a pot and add all ingredients apart from the beef cheeks.
- Bring to a simmer.
- Season the beef cheeks and place into a casserole dish.
- Pour the hot stock over the beef cheeks, cover with a lid and slow cook in the preheated oven for 4 hours.
- Carefully remove the beef cheeks from stock after allowing to cool slightly.
- Place a sieve over a pot and pour the remaining stock into the pot.
- Place the pot on a high heat and reduce the stock by half.
- Place the beef cheeks into the pot to reheat.
- Serve with roast potatoes and seared broccoli.

