

Pot-Au-Feu

Pot-Au-Feu (literally “pot on the fire” in English) is a French beef stew, a typical French dish served in winter. The most celebrated dish in France and considered a national dish.

Ingredients

- 500 g beef shoulder
- 1 beef cheek
- 500 g brisket
- 4 marrow bones
- 4 carrots
- 2 leeks
- ¼ celery
- 2 large potatoes
- 1 onion
- 1 head of garlic
- 3 cloves
- 2 bouillon cubes
- 10 peppercorns
- 1 pinch of salt



The Recipe

- Rinse the meats under running water, then place them (except for the marrow bones) in a round Le Creuset Dutch oven. Add cold water one and a half times the height. Bring to a boil, the impurities will rise to the surface, then lower the heat and skim (remove all the impurities).
- Peel and wash all the vegetables (except the potatoes), add them whole. Also add the onion studded with cloves, the head of garlic cut in half, the bouillon cubes, the pinch of salt, and the peppercorns.
- Cook over low heat for 3 hours 30 minutes, skimming every 30 minutes. After 3 hours of cooking, add the peeled and halved potatoes and the marrow bones.
- Serve this pot-au-feu with a crispy baguette, old-fashioned mustard, fleur de sel and pepper.