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**HACO** swiss



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HACO Culinary Ambassadors

## Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

### **Braised Beef Cheek With White Radish**

Serves 4

800g	beef cheeks, cut into 6-cm cubes
100g	coriander
50g	spring onions
10	garlic cloves, peeled and deep-fried
8	white radish, peeled and sliced
5	Chinese dates
2	star anise
1	ginger knob (50g), scraped and sliced
1	cinnamon stick
3 ltr	water
10ml	corn starch solution
4	chervil sprigs, for garnishing
4	purple shiso sprigs, for garnishing

#### Seasoning

50ml	Chinese rice wine
30ml	oyster sauce
20ml	bean paste
10ml	dark soy sauce
30g	rock sugar
2g	<b>Haco Classic Demi-Glace</b>

- For the seasoning: Mix all the seasoning ingredients in a mixing bowl and set aside.
- Poach the beef cheeks in a pot of boiling water for about 20 seconds. Drain and place the poached beef cheeks into a clean saucepan. Add in the coriander, spring onions, deep-fried garlic cloves, sliced white radish, Chinese dates, star anise, sliced ginger and cinnamon stick. Pour in 3 litres of water, and bring the mixture to a boil over high heat. Add in the seasoning, reduce heat and simmer until white radish has softened; for about 40 minutes. Remove the softened white radish and set aside. Continue to simmer until the beef cheeks are tender; for about 1 hour 20 minutes. Remove the braised beef cheeks from the resulting sauce and bring the sauce to a boil again and then thicken the sauce with the corn starch solution, and remove saucepan from the heat.
- To serve: Place the braised white radish onto each warmed serving plate, and top with the braised beef cheeks. Drizzle the braising sauce over the braised beef cheeks, and garnish with a sprig of chervil and purple shiso.

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