

Limburgse Koude Schotel



Serves 4 Prep 30 mins Cooking 2h minimum + 6h in the fridge Easy

Ingredients

1kg potatoes for boiling (to keep their shape)
1kg stewing beef
2 bay leaves
1 beef stock cube
1 shallot, finely chopped
10 silver onions, finely chopped
10 gherkins, finely chopped
1 pot mayonnaise
salt & pepper
200g frozen peas, cooked & defrosted (optional)
1 - 2 Granny smiths apples (optional)

Garnish:

3 hard boiled eggs
2 tomatoes, sliced
2 gherkins cut into a fan shape
Silver onions
paprika powder

1. Put the stewing beef on a low heat with a cup of cold water, bay leaf and stock for a 2h minimum - the longer, the better. Once the meat has cooled, tear it up with two forks into small shreds, a bit like pulled pork.
2. Peel potatoes, cut into smaller pieces, put into salted water and cook until tender. When the potatoes are tender, cut them into very small cubes and leave them to cool down.
3. Make sure the onion, silver onions and pickles are very finely chopped, then, in a large bowl mix the potatoes, the meat, onion, silver onions & pickles. Add a splash of the pickling liquid. Add as much mayonnaise as you like to make it moist. Mix well and season with salt and pepper. Taste and, if desired, add some more pickles to taste, if you like it more acidic.
4. If possible, leave in the fridge overnight. Optionally served with asparagus rolled in ham, stuffed eggs, sliced or stuffed tomatoes for a cold buffet.
5. Optional extras: the addition of peas makes the dish sweeter, the addition of finely chopped onion makes it spicy, a finely chopped apple makes it fresher.