

**Aged short rib of beef, creamed potato and bone marrow,**  
**by Tom Barnes of Rogan & Co.**



Photo: Nina Claridge Photography

**For the beef short rib:**

500g beef short rib (off the bone)  
2 garlic cloves  
5g thyme

**Method**

1. Cover the beef in a 10% salt brine for 2 hours
2. Drain the beef and pat dry, seal in a bag with the garlic and thyme
3. Cook the beef at 72c for 24 hours
4. Once cooked press between 2 trays and leave over night
5. Once cool cut the beef into 4 portions

**For the creamed potato:**

250g Rattee potatoes  
250g butter  
Milk – to bind

### **Method**

1. Prick and bake the potatoes on a bed of rock salt at 180c until soft (approx. 30 mins)
2. Pass the potato flesh through a fine sieve
3. Gradually whisk the butter into the passed potato (if the mixture begins to split add a splash of hot milk to bring it back together)
4. Season the potato and keep warm (do not boil the mixture as it will split)

### **For the bone marrow piece**

300g bone marrow – cut into 1-inch pieces

### **Method**

1. Soak the bone marrow in water over night
2. Push the marrow from the bone and soak in ice water for 48 hours (change the water every 12 hours)
3. Soak the marrow in a 10% salt brine for another 48 hours
4. Remove the marrow from the brine and cut into ½ inch slices
5. Gently warm the bone marrow under the grill until it is hot and softened

### **For the bone marrow crumb:**

100g panko breadcrumbs  
50g rendered bone marrow fat  
1g chopped thyme

### **Method:**

1. Heat the bone marrow fat in a pan then add the bread crumb and thyme and stir constantly until the bread crumb turns brown
2. Drain the crumb mic onto paper and season with salt

### **For the bone marrow sauce:**

200g reduced brown chicken stock (sauce consistency)  
40g rendered bone marrow fat  
10g pickled ramson capers (can be substituted with finely chopped pickled onions)

### **Method:**

1. Bring the reduced chicken stock to the boil
2. Whisk in the ramson capers and bone marrow fat to create a split sauce

**For the turnips:**

10 baby turnips – cleaned and cut in half

**Method:**

1. Bring a pan of salted water to the boil
2. Blanch the turnips for 2 mins (or until tender – the turnip should still have some bite to it)

**To finish:**

28 nasturtium leaves

**To serve:**

1. Sear the portions of beef on all sides in a hot pan with a little oil. Once the beef is caramelised place in the oven at 180c until piping hot in the centre
2. Place a large spoon of the creamed potato onto the right-hand side of a plate
3. Cover the potato with the bone marrow bread crumb
4. Carve the beef into 2 pieces and place on the left-hand side of the plate
5. Place a piece of the bone marrow on top of the beef
6. Arrange 5 turnip halves over the beef
7. Spoon the sauce over and around the beef
8. Finish the dish with the nasturtiums

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