



ALSACIAN BAECKEOFFE

INGREDIENTS

Serves 4

For the meat marinade

- 1 lbs (500 g) pork shoulder, cut into rough pieces
- 1 lbs (500 g) lamb shoulder, cut into rough pieces
- 1 lbs (500 g) beef chuck, cut into rough pieces
- 2 cups (500 ml) of Alsace Riesling (dry)
- 1 onion, thinly sliced
- 1 sprig of thyme
- 1 bay leaf
- 2 tsp juniper berries
- 1 tsp black peppercorn (whole)
- 2 garlic clove, bruised
- Salt and pepper to season

For the dish

- 2 onions, sliced
- 2.2 lbs (1 kg) potatoes, cut into thick slices (reserved in cold water)
- 1 cup (250 ml) Riesling or water, for topping up

For the baker's dough

- 2 ½ cups (300 g) all-purpose flour
- About ½ cup (120 ml) water

MISE EN PLACE

Place all the ingredients for the marinade in a large dish and marinate the meat overnight.

METHOD

Layer the potatoes in the bottom of a large, oven-safe (earthenware or cast iron) pot. Follow with a layer of meat, including some of the onion and aromatics from the marinade, and then add a layer of onions. Repeat these layers until all the ingredients are used up. Finish by pouring all the marinade over and top up with fresh Riesling, or water, so that the liquid barely reaches the top of the meat. Finish with a sprinkle of salt and pepper.

To make the baker's dough, mix the flour and water together in a bowl until a dough is formed. Transfer the dough to your kitchen bench, and then roll it into a long rope.

Press the dough rope around the edge of the pot, then cover the pot with the lid, pressing the dough around the lid so that the pot is completely sealed.

Place the pot in a cold oven and cook at 300°F (150°C) for 3 hours.

Remove the pot from the oven, and then break open the bread seal in front of guests for a fun party effect. When done, discard the dough and serve the Baeckeoffe piping hot.