BASCO
GOURMET SPAIN TO YOUR DOOR

Sukalki Recipe



PREP TIME
15 MINS

COOK TIME
3HRS 45 MINS

TOTAL TIME
4HRS

SERVES 4 PEOPLE

EASY

Ingredients

1Kg beef shank, bone and excess fat removed and cut into one-inch pieces
4 red potatoes, peeled and cut into one-inch pieces
2 red onions, finely chopped
2 white onions, finely chopped
2 large carrots, peeled and finely diced
1 large carrot, peeled and finely sliced into discs
1 leek, use the white part, finely diced
1 green pepper, finely diced
1 red pepper, finely diced
100g piquillo peppers, finely sliced
100g frozen green peas
400g can chopped tomatoes
2 tbsp of choricero pepper puree
100ml brandy
100ml white wine
1.5Ltr fresh beef stock
Olive oil for frying
Salt to taste

Method

In a large casserole dish, heat 4 tbsp of oil and sear the beef shank in batches until brown on all sides, drain and set aside.

In the same pan, add the chopped onions, carrots, leek and peppers and cook on a low heat for 10 minutes until soft.

Add the cognac, flambé and reduce by half, add the white wine and reduce by half. Add the choricero pepper puree, chopped tomatoes and mix well, cook for a further 5 minutes.

Add the browned beef shank pieces, followed by the stock, season with salt and bring to the boil and simmer for 3 hours.

In a large frying pan, heat 200ml of the oil and fry the potatoes in batches until golden brown on all sides but still raw inside, drain and set aside.

Once the beef is soft and tender, drain and set aside. Partially blend the sauce in a food processor or with a stick blender.

Return the cooked beef shank, potatoes and carrot slices to the sauce, check the seasoning and simmer for 20 minutes, adding the peas in the last 10 minutes. Serve the sukalki with some crusty bread and a glass or two of toro wine.

https://www.bascofinefoods.com/spanish-recipes/sukalki/