

More than 1 hour

Serves 8-9

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Ingredients

- 2 (about 1.6kg each) PnP Crafted Collection beef shin hammer roasts (bring to room temperature 30 minutes before cooking)
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- 2 stalks celery, finely sliced
- 1 large spring onion, chopped
- 1 punnet (20g) fresh coriander, stalks and leaves separated
- 6 cloves garlic, chopped
- 3cm knob fresh ginger, peeled and sliced
- 4-6 whole dried red chillies
- 1 stick cinnamon
- 2 star anise
- 1 cup (250ml) Chinese rice wine (mirin) or dry sherry
- ½ cup (125ml) apple cider vinegar
- Juice (90ml) of 3 limes
- ¼ cup (60ml) soy sauce
- 1 cup (250ml) beef stock
- ¼ cup (60ml) brown sugar
- 6-8 plums, halved
- Sliced fresh chilli, coriander leaves and spring onion (green parts), for serving

Method

1. Season meat all over and brown in oil in an ovenproof pot over high heat. Remove and set aside.
2. Reduce heat and sauté celery and spring onion for 5 minutes.

3. Add chopped coriander stalks, garlic, ginger, chillies and spices and fry for another 3 minutes.
4. Deglaze pot by adding rice wine, then remaining liquid ingredients and brown sugar. Return meat to pot (ensuring it's submerged in liquid) and add plums.
5. Cover and roast at 170°C for 30 minutes, then reduce heat to 150°C and cook for 3 hours.
6. Switch off oven and leave roast in for an hour or two, or overnight.
7. Reheat pot on the stove, remove meat and reduce sauce, adding some butter to make a glossy gravy.
8. Serve roast and plums on a platter with gravy and garnished with chilli, coriander and spring onion greens.

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