

In the mood for beef?

Natura beef Bäggli with vanilla celeriac puree and glazed carrots



Ingredients for 4 people

Preliminary preparation: 40 mins

Overall preparation: 3.5 hrs

(Photo: hurrah GmbH)

For the Bäggli

- 4 Natura Beef “Rindskopfbäggli” (approx. 200 g each)
- 50 g carrots
- 50 g celeriac
- 50 g onions
- 4 dl red wine
- 10 dl beef stock
- 4 tbsp tomato paste
- Meat seasoning (e.g. “Taurus” from Chalira)
- Rapeseed oil
- 4 cl Port wine red
- 10 g dark chocolate

For the puree

- 600 g celeriac
- 200 g Type C potatoes (floury)
- 2 dl milk
- 2 dl cream
- ½ vanilla pod
- 20 g butter
- Sugar, salt and pepper

For the carrots

- 20 g butter
- 440 g carrots
- 8 g sugar
- 40 ml vegetable stock
- Salt and pepper
- 4 g chives

Preparing the Bäggli (approx. 3.5 hours including preliminary preparation and braising):

Peel and roughly dice the carrots, celeriac and onions. Season the Bäggli, fry on all sides in the casserole, remove and set aside. Brown the diced vegetables and tomato purée in the casserole. Deglaze with red wine and add beef stock/stock. Add the Bäggli to the stock and place the casserole with the lid on in the fan oven at 150°C for 3 hours. Important: turn the meat every hour and baste with the sauce.

Preparing the puree (approx. 40 mins incl. preliminary preparation):

Peel the celeriac and potatoes and cut into large cubes. Simmer the cubes with milk, cream and the vanilla pod until very soft. Remove the vanilla pod then puree the potato and celeriac mixture. Season the puree and fold in the cold butter flakes.

Preparing the carrots (approx. 30 mins incl. preliminary preparation):

Wash and peel the carrots and cut into bite-sized pieces. Steam the carrots with butter over medium heat. Season with sugar and salt and deglaze with vegetable stock. Cook with the lid on until almost soft. Season the carrots to taste, refine with a flake of butter and some chives.

Remove the casserole from the oven, carefully remove the Bäggli and put aside. Strain the stock through a sieve, reheat and flavour with port wine and chocolate. Return the Bäggli to the sauce, then serve whole with plenty of sauce.

We recommend pre-ordering the Bäggli at the open meat counter in your Coop branch.

Recipe source: new edition of the Suckler Cow Switzerland recipe brochure, launch end 2023