

Beef Ryberg

Ingredients

Fillet of beef, cut in 1" cubes
1 yellow onion, chopped
3 firm potatoes, peeled and cut into cubes
butter for frying (and a little oil)
salt and black pepper

Dijon crème:

100 ml thick creme fraiche
2-3 tsp Dijon mustard (to taste)
1 tsp honey
salt, white pepper

To serve:

fresh grated horseradish

chopped parsley

Mix the Dijon crème and keep it cold. Bring water to the boil in a saucepan, add salt and the potato cubes and boil for about 5 minutes. Drain.

Meanwhile, fry the onions until soft in plenty of butter on a low-medium heat, without browning. Remove the onions and fry the drained potatoes in butter. Add salt, pepper and a little sugar and fry until golden on the outside and soft inside (pierce with a knife to check).

Pour the sauce into a little bowl or an empty egg shell, chop the parsley and keep the onions and potatoes warm in separate pans while you fry the steak on high heat in butter and oil for approx. 2 minutes (you don't want the meat well done and it cooks quickly when it's cut up like this). Rest the meat for a few minutes, then plate up. Scatter with parsley and serve with plenty of grated horseradish.