

Brisket with Horseradish Crust

Recipe By *Estee Kafra*



Cooking and Prep: 
3.5 h

Serves:  8

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

While horseradish has a strong and pungent taste, as it cooks down and is combined with the celery it adds a wonderful mellow flavor to the meat. You can use a second fillet brisket for this recipe as well, just be a bit more generous with the salt when seasoning the meat.

Ingredients (13)

Main ingredients

- 1 3–4 pound (1.4–1.8 kilogram) roast of your choice
- salt and pepper, for seasoning
- 4 tablespoons oil, divided
- 2 onions, sliced
- 3 carrots, sliced

- 3 stalks celery, sliced
- 6 cloves garlic, sliced
- 1 and 1/2 cups **Jeunesse Cabernet Sauvignon** or other semisweet red wine
- 3 tablespoons **Gefen Ketchup**
- 2 teaspoons sugar (add 1 teaspoon more if using a dry wine)
- 1 cup finely grated horseradish
- 1 and 1/2 cups finely grated celery root

Sommelier Suggests

- Capcanes La Flor del Flor Samsó**
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Start Cooking

Make the Meat

1. Preheat oven to 325 degrees Fahrenheit (170 degrees Celsius). Season roast with a bit of salt and some freshly ground black pepper.
2. In a large Dutch oven, heat two tablespoons oil and sear the meat on both sides, about four to five minutes on each side. Remove the meat and set aside. Add onions, carrots, celery, and garlic to the pot and sauté for about five minutes or until just softening. Add wine, ketchup, and sugar; stir. Let cook for five more minutes.
3. Return the meat to the pot. Combine the horseradish and celery root with the two remaining tablespoons oil and pat over the top of the meat to coat it.
4. Cover meat and bake in the oven for an hour and a half. Remove from oven and let cool. Slice into thin slices across the grain. Before serving, rewarm for approximately one and a half hours.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.