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## LUXEMBOURGISH FLINESTONE SALAD

Prep: 4h30h—Serves 4

*600g brisket*  
*1 carrot*  
*½ leek*  
*1 bouquet garni*  
*½ tsp peppercorns*  
*1 garlic clove*  
*salt*

*For the dressing:*  
*2 tsp Dijon mustard*  
*2 tbsp white wine vinegar*  
*4 tbsp sunflower oil*  
*1 tsp dried salad herbs*  
*2 tbsp cream*  
*salt and pepper*

*1 egg*  
*10 cherry tomatoes*  
*2 pickled gherkins*

1. Put the into a large pot of salted water. Peel the carrot, wash and trim the leek and add to the pot with the bouquet garni, peppercorns and peeled garlic clove. Bring to a boil, then reduce the heat and simmer for 2 ½ hours, until the brisket is tender.
2. Take the brisket out of the pot and leave to cool for 1 ½ hours.
3. Meanwhile, boil the egg for 10 minutes and rinse under cold water. Leave to cool for a few minutes.
4. Then, prepare the salad dressing. Mix all the ingredients in a little bowl until they're well mixed through, season with salt and pepper.

5. Cut the cooled brisket into bitesized cubes and put into a bowl. Chop the egg, the cherry tomatoes and the gherkins and add to the meat. Pour the dressing over the meat and mix until all the meat is covered. Cover with cling film and put the meat into the fridge for at least an hour, so that the flavours can develop.
6. Serve cold with crusty bread.

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