

Essex Beef Stew

with Pu-erh Coffee, Deschutes Black Butte Porter, and Gnocchi

TOTAL COOKING TIME: 2 hours 30 minutes

MEAT AND BROTH:

2 lbs beef chuck, cut into chunks
4 C beef stock
2 C brewed Pu-erh coffee
1 bottle (12 oz) Deschutes Black Butte

Porter
1 T coffee extract
2 T olive oil
Salt and pepper to taste

VEGETABLES:

2 lg onions, finely chopped
4 cloves garlic, minced
4 carrots, peeled and sliced

2 celery stalks, diced
1 C mushrooms, sliced
1-pint grape tomatoes

SEASONINGS AND HERBS:

2 bay leaves
1 † dried thyme
1 † dried rosemary

1 † smoked paprika
1/2 † ground cumin
Fresh parsley, chopped (for garnish)

GNOCCHI:

1 lb potatoes (Yukon Gold or Russet)
1 C all-purpose flour

1/2 † salt
1 med egg (room temperature)

COOK THE POTATOES: In a large pot, boil the potatoes until tender. Remove from the pot and let cool enough to handle, then peel the skin. Pass the potatoes through a potato ricer or mash until smooth.

MAKE THE DOUGH: On a flat surface, mix the flour and salt. Make a well in the middle and add the potatoes and egg. Mix with your fingers to form a soft dough that should not stick to your fingers.

SHAPE THE GNOCCHI: On a lightly floured surface, cut small amounts of dough to form ropes and cut into 3/4-inch pieces. Slide each piece on a fork and squeeze lightly to create ridges. Sprinkle with a little flour and toss to prevent sticking. Let the gnocchi rest for 20 minutes before cooking.

BROWN THE BEEF: Heat the olive oil in a large pot over medium-high heat. Season the beef chunks with salt and pepper, then brown them in batches until all sides are nicely seared. Remove the beef and set aside.

SAUTÉ THE VEGETABLES: In the same pot, add the onions and garlic. Sauté until the onions are translucent, about 5 minutes. Add the carrots, celery, and mushrooms, and cook for another 5 minutes.

COMBINE INGREDIENTS: Return the beef to the pot. Add the brewed Pu-erh coffee, beef stock, Deschutes Black Butte Porter, coffee extract, bay leaves, thyme, rosemary, smoked paprika, and ground cumin. Stir to combine.

SIMMER THE SOUP: Bring the mixture to a boil, then reduce the heat to low. Cover and let

it simmer for about 1.5 to 2 hours, or until the beef is tender and the flavors have combined. Stir occasionally and adjust seasoning with salt and pepper as needed.

COOK THE GNOCCHI IN THE SOUP: During the last 10 minutes of cooking, gently add the gnocchi and grape tomatoes to the soup. They gnocchi are ready when they float to the top, which takes about 1-2 minutes.