

Baeckeoffe

Prep — 30 min on each of two consecutive days

Cook — 3 hr

Serves — 4

This is a traditional Alsatian dish, usually made to be cooked in the local baker's oven (hence the name, which means *baker's oven* in the local dialect) after the bread had been baked and while the women dealt with their laundry at the wash-house. Each family in Alsace would have their own individually decorated stoneware pot and lid, to identify them in the communal oven.

Ingredients

250g diced beef	2 cloves garlic, bruised
250g diced shoulder of pork	20ml oil
250g diced shoulder of lamb	bouquet garni of herbs
pig's tail and trotter (optional)	2 cloves
500ml riesling	2 bay leaves
2 onions, cut into wedges	black pepper — a few corns and ground
750g potatoes, peeled and sliced	10g lard, duck fat or (at a pinch) butter
White of 1 leek, or 4 baby leeks	salt

Method

Day 1

- Cut the meat into dice of manageable size, no more than 3cm in the maximum dimension. Marinate it in the wine with the garlic, one onion, the oil, herbs, cloves, bay leaves and peppercorns, and leave it in the refrigerator for 24 hours.

Day 2

- Grease an oven-going pot with the lard and place a layer of potatoes in the bottom, then a layer of onions, then a layer of meat. Repeat the sequence of layers as necessary, with salt and ground pepper after each meat layer. Add the tail and trotter, if using, on top (so that they may be fished out before taking the pot to the table). Pour in the wine from the marinade, adding more if necessary.
- Unless you have an extremely well-fitting pot lid, place a square of aluminium foil over the pot before placing the lid on top.
- Place in a cold oven and set it to 150°C. Cook for 3 hours and serve from the pot ... with glasses of more riesling, of course.