

Tafelspitz (Austrian Boiled Beef) with Apfelkren

Main dish • Serves 4–6 • ~2.5–3 hours (mostly hands-off) • Sweden-friendly



Photo: courtesy of Lambros — served with potatoes and Schnittlauchsauce

Ingredients

- **Beef & broth**
- 1.2–1.5 kg beef suitable for slow simmering (brisket/flank-style cut; ask for 'kokkött' / högrev-like piece)
- 2.5–3 L water (enough to cover beef by a few cm)
- 2 tsp salt (start with less; adjust at end)
- 1 onion, halved (leave skin on for colour)
- 2 carrots, chopped into large pieces
- 1 leek, chopped (or 2 celery stalks)
- 1 small celeriac piece (optional but traditional)
- 2 bay leaves
- 8–10 black peppercorns
- 2–3 cloves (optional)
- 1 parsley root or a handful of parsley stems (optional)
- **Apfelkren (apple-horseradish)**
- 2 apples, peeled and finely grated
- 2–4 tbsp prepared horseradish (or freshly grated if you can get it)

- 1–2 tsp lemon juice
- Pinch of salt
- Optional: 1 tsp sugar (if apples are very tart)
- **To serve (classic)**
- Boiled potatoes
- Chives or parsley

Steps

- 1 **Start broth:** Put beef in a large pot and cover with cold water. Slowly bring just to a simmer. Skim off foam for the first 10–15 minutes.
- 2 **Add aromatics:** Add onion, carrots, leek/celery, celeriac (if using), bay leaves, peppercorns (and cloves). Keep at a very gentle simmer—tiny bubbles only.
- 3 **Simmer:** Cover partially and cook 2–2.5 hours, turning the beef once, until fork-tender but still sliceable.
- 4 **Season:** Add salt during the last 30 minutes (or earlier if you prefer). Taste the broth and adjust.
- 5 **Rest & slice:** Lift beef out and rest 10 minutes. Slice across the grain into thin slices.
- 6 **Make Apfelkren:** Mix grated apple with horseradish, lemon juice and salt (and a touch of sugar if needed).
- 7 **Serve:** Serve sliced beef with potatoes, and Apfelkren + Schnittlauchsauce on the side.

Notes

Key to great Tafelspitz is **gentle simmering**—boiling hard makes beef tougher and broth cloudy. If you want extra flavour, brown the onion halves cut-side down in a dry pan before adding. Apfelkren tastes best freshly mixed; it darkens slightly after a few hours (still fine).

Schnittlauchsauce (Austrian Chive Sauce)

Sauce • Makes ~300 ml • 10 minutes

Ingredients

- 200 g sour cream (gräddfil works) or crème fraîche
- 100 g plain yoghurt (or more sour cream)
- 1 small shallot (or 2 tbsp very finely chopped onion), optional
- 1 small garlic clove, finely grated (optional)
- 1 large bunch chives, finely chopped (about 30–40 g)
- 1–2 tsp lemon juice (or a splash of vinegar)
- Salt + black pepper
- Optional: 1 tsp Dijon mustard (adds gentle bite)

Steps

- 1 **Mix base:** Stir sour cream and yoghurt until smooth.
- 2 **Add flavour:** Stir in shallot and garlic (if using), then chives.
- 3 **Season:** Add lemon juice, salt and pepper. Add Dijon if you like.
- 4 **Rest (best):** Let sit 10–20 minutes so the flavours blend (optional but recommended).

Sauce notes

This sauce should taste fresh, creamy and chive■forward, not sharp. If it gets too thick, loosen with 1–2 tbsp water or a spoon of broth. Keeps 2–3 days in the fridge.