



Bernese Platter

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Assorted sausages, boiled beef, potatoes, dried green beans, and sauerkraut, all gently cooked and combined into a richly flavoured dish. The Berner platter represents hearty, traditional cooking and strong regional roots.

Dried green beans

100 g dried green beans
water, for soaking

Boiled beef

500 g beef topside, beef silverside or bottom round
150 g celeriac, in pieces
2 onions, in pieces
2 carrots, in pieces
1 stalk leek, in pieces
½ bunch mixed herbs, (e.g. parsley, lovage, thyme)
1 bay leaf
5 peppercorns
2 cloves
3 juniper berries
500 ml beef bouillon

Bernese Platter





1 red onion, finely chopped
½ tsp salt
a little pepper
400 g raw sauerkraut, or raw sauerkraut turnips
50 ml white wine
1 onion, finely chopped
3 juniper berries, crushed
½ tsp salt
a little pepper
500 g large potatoes, peeled
300 g smoked pork, (e.g. cured pork ribs or rolled ham)
300 g smoked bacon in one piece

Sausage

1 Bernese tongue sausage
3 sprigs of savory, leaves only

Dried green beans

Place the dried beans in a bowl and completely cover with water, then cover the bowl and soak for approximately 8 hours or overnight. Drain, and place on a stainless steel tray.

Boiled beef

Arrange the meat and all ingredients up to and including the cloves in an ovenproof dish. Pour in the bouillon, ensuring the meat is covered. Place the dish on a wire shelf and insert into the cooking space on a higher shelf position.

Bernese Platter

Mix red onion, salt and pepper with the dried beans, and spread them over half of the tray. Mix the sauerkraut with the remaining ingredients up to and including pepper, and spread over the other half of the tray. Arrange the potatoes, pork, and bacon on top of the vegetables, and place the tray in the lower shelf position of the cooking space beneath the boiled meat. Steam at 100 °C for approximately 1 hour and 25 minutes. During the last 35 minutes, add the tongue sausage to the vegetable tray. When done, remove both the dish and tray, slice the boiled beef, pork, bacon and sausage into thin slices, and serve with the dried beans, sauerkraut and potatoes. Sprinkle with a little savory before serving.

Steaming 100 °C for 50 Mins

Insert additional food.

Steaming 100 °C for 35 Mins





Tips

Use the stock and vegetables from boiled beef to make a soup. If preparing a larger quantity of boiled beef, it can be used the next day for a beef soup or salad. Serve with mustard.

Accessories

Stainless steel tray

Wire shelf

Ovenproof dish with a capacity of approximately 1.5 litres

Additional information

Created on

07.04.2026

