



Knorr[®]
PROFESSIONAL

Best
IN THE
BUSINESS

KATH BRECKON | EDUCATION | 10 SERVINGS

CRISPY BEEF BAKE

INGREDIENTS

FOR THE BEEF

750g Diced beef

400g Mixed vegetables (onions, carrots, swede, leek)

25g Plain flour

1L Water

15g Knorr Professional Beef Paste Bouillon

TO FINISH

1.5kg Potatoes, washed

5g Knorr Professional Beef Paste Bouillon

200ml Water

METHOD

FOR THE BEEF:

- Pour 200ml of the water into a pan and whisk in half the KNORR Professional Beef Paste Bouillon.
- Add in the beef and “seal” in the bouillon, allowing it to caramelize slightly.
- Add in the plain flour, stir to coat all the beef then cook for 2-3 minutes.
- Pour in the remaining water and add the remaining bouillon then bring to a simmer.
- Add the mixed vegetables stir well then carefully decant into your oven proof dish.
- Cover the dish then bake at 200°C for 1 ½ hours or until the meat is tender.

TO FINISH:

- Thinly slice the potatoes.
- Pour the water into a saucepan, add the KNORR Professional Beef Paste Bouillon then bring to a rapid boil, and allow to reduce to create a glaze.
- Remove the beef from the oven, take off the lid then neatly place the potatoes over the top to completely cover.
- Brush the potatoes with the glaze then place back in the oven and cook until for 20-30 minutes or until the potatoes are golden and core temperature is reached.
- Serve with a selection of vegetables.