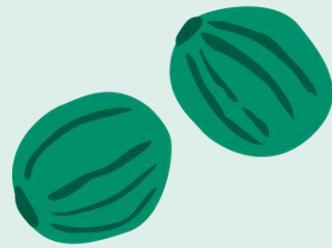


Beef & ALE HACHEE CASSEROLE



Ingredients

250g Diced Rump Steak
250g Verstegen Hachee Sauce
2g Verstegen Beef Steak Spices
50g Diced Carrot
50g Button Mushrooms
100ml Ale
2g Verstegen Binding DS Pure
Cherry Tomatoes
Fresh Thyme

Method

Combine all the ingredients together in a foil tray.
Garnish with cherry tomatoes and thyme.

Cover with foil and cook for 1hr at 160°C.



Verstegen adds that extra something.

