

Beef & Ale *Casserole*



Ingredients

1kg lean tender beef, diced

20g **Verstegen Binding DS**

PURE

300g **Verstegen Hachee Sauce**

150g **Verstegen Grand Veneur**

Sauce

1 bottle dark ale

150g button mushrooms

200g red onion, sliced

200g chantenay carrots,
halved

Method

Add **Verstegen Binding DS PURE** to the beef and mix well.

Add the remaining ingredients and combine.

Cooking

Oven cook covered at 180°C for 45 minutes to 1 hour, or until cooked through.

Verstegen adds that extra something.

