

Jachtschotel



Serves 4 Prep 15 mins

Cooking 3 hours

Challenge

Ingredients

500g chuck steak or oyster
steak (cubed)
1 tbsp flour
1 onion (finely cut)
2 cloves garlic (optional - finely cut)
1 carrot (cubed)
200g mushrooms (finely sliced)
2 apples (peeled, cored & sliced)
2 tbsp tomato puree

350-500 ml beef stock
2 sprigs thyme
1 bay leaf
3 cloves
1 kg potatoes (floury, peeled & in large
blocks)
50 grammes butter
100g crème fraîche
olive oil, nutmeg, salt & pepper

1. Heat a tbsp olive oil in a large casserole dish on a medium heat.
2. Sprinkle the flour over the meat and add the meat to the dish. Brown the meat, then take it out and set aside.
3. Add the onion to the pan, then the carrot & the garlic. Cook until the onion has softened. Put the heat up & add the mushrooms for a short time. You can do this in the oven on 130-140C for 2 ½ to 3h or on the stove simmering softly.
4. Add the tomato puree, mix well and cook for 1 minute.
5. De-glaze with the beef stock. Mix well and add the meat back to the pot, together with the thyme, nutmeg and salt & pepper.
6. Leave the meat to simmer for 2 ½ to 3 hours or until the meat is tender.
7. Meanwhile, in a separate pot, cook the potatoes for about 20 mins. Steam dry for a minute after draining.
8. Mash the potatoes and add the butter, crème fraîche, nutmeg and salt and pepper to taste. Mix well into a creamy mash.
9. Put the oven up to 200C (top & bottom heat) or 180 Fan. Put the meat in an ovenproof serving dish. Distribute half of the sliced apples on top of the meat & cover with the mash. Smooth the mash and add the last of the apple slices on top.
10. Bake the dish for about. 20-25 mins, until the apple is a light brown colour.