

# BEEF & NEW POTATO CASSEROLE

## WHAT YOU'LL NEED

SERVES 6-8

- 1.1kg diced braising steak
- 2 cloves garlic – unpeeled
- 2 sprigs thyme
- 2 bay leaves
- 20gms butter
- 30 mls olive oil
- 500gms tomatoes, blanched, skinned, deseeded and chopped
- 2 tbsp tomato puree
- salt & paper to taste
- 50mls beef stock
- 50mls red wine
- 500gms new potatoes washed but not peeled

## WHAT TO DO

1. Crush the garlic and place it with the Bay leaves and thyme in a piece of muslin
2. Heat the butter and oil in a pan until hot and add the beef and brown well on all sides
3. Add the chopped tomatoes, tomato puree and the bag of herbs to the pan season and pour in the wine and stock. Bring to the boil cover and simmer for 2 hrs over a low heat stirring from time to time.
4. Meanwhile bring a large pan of water to the boil add salt and the new potatoes and cook until tender but not Soft. Allow to cool, then skin and cut into fairly thick slices.
5. Once the meat is ready add the potatoes and heat through and serve.