



COOKING PASSION SINCE 1877

Cooking Method: CircoTherm® 140°C with Low added steam for 2.5 hours

Level: Easy **Time:** Ready in 3 hours **Serves:** 4-6

CRUNCHY TOPPED CASSEROLE



INGREDIENTS

750g beef lean stewing steak
1 large onion, sliced
2 tbsps plain flour
2 tps soft brown sugar
½ tsp ground Nutmeg
1 tsp dried mixed herbs
400ml beef stock
1 tbsps Worcestershire sauce
2 tbsps tomato ketchup
1 tbsps balsamic vinegar
Salt and Pepper.
110g mushrooms sliced
2 part-baked baguettes
55g softened butter
2 tpsps Marmite
1 tbsps fresh chopped parsley

PREPARATION

1. Cut the meat into even cubes and place in a plastic bag to which flour, salt and pepper has been added. Toss thoroughly, then transfer to casserole dish with sliced onion.
2. Make up stock and add sugar, nutmeg, herbs, Worcestershire Sauce, ketchup and balsamic vinegar. Stir thoroughly into beef and place casserole in oven.

Cook for 2 to 2.5 hours until beef is tender.

3. Meanwhile blend Marmite with softened butter. Slice part baked bread into 2cm slices and spread one side with Marmite butter. When beef is tender, turn off low steam and turn grill function to high.
4. Arrange slices of Marmite bread on surface of casserole overlapping slightly.
5. Place on shelf 3 and grill until golden. Sprinkle with Parsley and serve immediately with extra green veg of choice.

NEFF Tip

A real winter warmer that could be prepared in advance with just the crusty topping added before serving.

CircoTherm® is an all-round cooking function and needs no pre-heating over long cooking times. Adding moisture aids tenderisation of beef and means the casserole does not dry out.

Vario Steam



CircoTherm®

