

Serves 50

Ingredients	Quantity	Common allergens present	Alternative ingredients/modifications
Olive oil	2 tsp		
Beef chuck steak, trimmed, cut into 3cm pieces	10kg		
Onion, sliced	8		
Leek, sliced	2		
Garlic cloves, crushed	6		
Plain flour	100g	wheat	Wheat/gluten-free flour
Tomato paste	6 tbs		
Carrots, peeled, chopped	12 large		
Celery, trimmed, chopped	½ bunch		
Capsicum, chopped	4 medium		
Potato topping			
Potatoes, peeled, chopped	4kg		
Milk	2 cups	Cow's milk	Dairy free milk (e.g. rice milk)
Margarine	250g	Cow's milk	Dairy free margarine (e.g. Nuttelex)

Method

1. Heat half the oil in a large, heavy-based saucepan over med-high heat.
2. Cook beef in batches, until browned all over. Transfer to a bowl.
3. Heat remaining oil in a pan.
4. Add onion, leek and garlic. Cook stirring to golden.
5. Return beef and juices to pan.
6. Add carrot, celery and capsicum.
7. Season with salt and pepper. Stir to combine.
8. Bring to the boil. Put in oven at 160C for approx. 2 hours.



9. Once beef is tender, remove from oven and increase heat to 200C.
10. Spoon over potato topping. Bake for 15 minutes or until top is golden brown.
11. Hold in over at 100C until required, maximum 4 hours.

Potato topping

1. Cook potatoes in a large saucepan of boiling water for 12 minutes or until tender. Drain well and return to pan.
2. Mash potato, add milk and margarine. Season and mash until smooth.

Common allergens present:

Wheat

Gluten

Egg

Peanut

Tree nut

Cow's milk

Fish

Shellfish

Sesame

Soy

Lupin