



Beef cottage pie (camp)



Serves: 50

Ingredients (include brand)	Amounts		Common allergens present	Ingredient substitution options
	Quantity	Units		
Olive oil (Carbonell)	1/2	cup		
Beef chuck steak (trimmed, cut into 3cm pieces)	10	kg		
Onion (sliced)	8			
Leek (sliced)	2			
Garlic (crushed)	6	cloves		
Plain flour (White wings)	100	g	Wheat	Wheat/gluten-free flour
Tomato paste (Leggos)	6	Tbsp		
Crushed tomatoes (Ardmona tinned)	2 cans	800g		
Carrots (peeled, chopped)	12	large		
Celery (trimmed, chopped)	1/2	bunch		
Capsicum (chopped)	4	medium		
Potato topping				
Potatoes (peeled, chopped)	4	kg		
Milk	2	cups	Milk (dairy)	Dairy free milk (e.g. rice milk)
Margarine (Meadowlea original)	250	g	Milk (dairy), Soy	Dairy free and soy free margarine (e.g. Nuttalex)

Procedure

- Step 1: Heat half the oil in a large, heavy-based saucepan over medium to high heat.
- Step 2: Cook beef in batches, until browned all over. Transfer, with juices, to a bowl.
- Step 3: Heat remaining oil in a pan. Add onion, leek and garlic. Cook stirring until golden.
- Step 4: Return the browned beef and juices to pan.
- Step 5: Add carrot, celery and capsicum. Cook for 2-3 minutes until vegetables have softened.
- Step 6: Add flour to saucepan and mix in. Add tomato paste and tinned tomatoes. Season with salt and pepper. Stir to combine.
- Step 7: Bring to the boil. Put in oven at 160°C for approx. 2 hours.
- Step 8: Once beef is tender, remove from oven and increase heat to 200°C.
- Step 9: Spoon over potato topping. Bake for 15 minutes or until top is golden brown.
- Step 10: Hold in oven at 100°C until required, maximum 4 hours.

Potato topping

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

Common allergens present:

<input checked="" type="checkbox"/> Milk (dairy)	<input type="checkbox"/> Egg	<input type="checkbox"/> Fish	<input type="checkbox"/> Crustacean	<input type="checkbox"/> Mollusc
<input type="checkbox"/> Sesame	<input type="checkbox"/> Lupin	<input checked="" type="checkbox"/> Soy	<input type="checkbox"/> Peanut	<input checked="" type="checkbox"/> Wheat
<input type="checkbox"/> Barley	<input type="checkbox"/> Oats	<input type="checkbox"/> Rye	<input checked="" type="checkbox"/> Gluten	
Tree nuts:				
<input type="checkbox"/> Almond	<input type="checkbox"/> Brazil nut	<input type="checkbox"/> Cashew	<input type="checkbox"/> Hazelnut	<input type="checkbox"/> Macadamia
<input type="checkbox"/> Pecan	<input type="checkbox"/> Pine nut	<input type="checkbox"/> Pistachio	<input type="checkbox"/> Walnut	