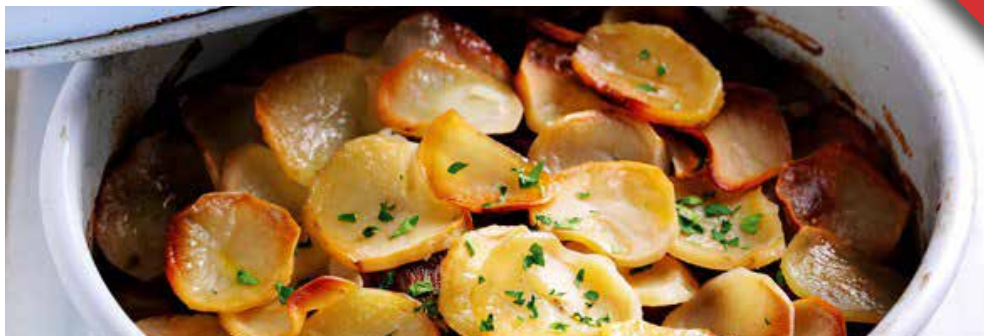


Scotch Hotpot



Serves: 4-6

Prep time: 20 mins

Cook time: 2 hours 40 mins

Ingredients

- 450g peeled smooth potatoes such as Desiree
- 2 tbsp olive oil
- 600g shin of beef, cut into 2cm pieces, excess fat removed
- 1 tbsp rosemary leaves, chopped
- 225g tomatoes
- 2 apples, peeled
- 2 onions
- 1 tbsp plain flour, seasoned with salt and pepper
- Around 300ml fresh good quality beef stock
- Pepper to taste

Method

- 1 Heat the olive oil in a frying pan then dip the beef into well-seasoned flour. Fry in the frying pan until golden brown all over then set to one side.
- 2 Slice the apple, onion, potatoes and tomatoes.
- 3 Arrange a layer of sliced potatoes in the bottom of a casserole dish. Cover with beef then with the mixed vegetable and apple slices then sprinkle with a little rosemary.
- 4 Repeat layers, finishing with potato.
- 5 Pour over the stock then cover with a lid and bake in a preheated oven at 180C / 160C fan / gas mark 4 for 2 ½ hrs and serve with green vegetables.

We would love to see how it looked.

Send your photos to communications@wdh.co.uk

