



DUTCH

Dutch Hunter's Casserole (Jachtschotel)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	6	30 min	2 hr 45 min	Bake	Chuck roast & stew beef

Ingredients

- 1 kg (2¼ lb) chuck roast, cut into 3 cm (1¼ in) cubes
 - 1 tsp salt
 - ½ tsp black pepper
 - 40 g (3 tbsp) butter
 - 3 onions, sliced
 - 2 tart apples, peeled and diced
 - 2 tbsp all-purpose flour
 - 500 ml (2 cups) beef stock
 - 1 tbsp red wine vinegar
- 1 bay leaf
 - 3 whole cloves

TOPPING

 - 1.2 kg (2⅔ lb) floury potatoes, peeled
 - 40 g (3 tbsp) butter
 - 125 ml (½ cup) warm milk
 - ¼ tsp ground nutmeg
 - 50 g (½ cup) grated aged Gouda or cheddar
 - 2 tbsp dry breadcrumbs

Steps

1. Season the beef (ideally 30 minutes ahead). Melt the butter in a Dutch oven over medium-high heat and brown the beef in batches for 5 minutes each. Set aside.
2. Cook the onions in the pot over medium heat for 10 minutes, until golden. Add the apples for 2 minutes.
3. Stir in the flour, then the stock, vinegar, bay and cloves. Return the beef, cover and stew on low heat for 2 hours, until tender. Remove the bay and cloves.
4. Meanwhile, boil the potatoes for 20 minutes until soft, then mash with the butter, milk, nutmeg and a little salt.
5. Heat the oven to 200°C (400°F). Spoon the beef into a baking dish and spread the mash over it.
6. Sprinkle with the cheese and breadcrumbs and bake for 25 to 30 minutes, until golden and bubbling at the edges.

Notes

- **Leftovers:** this was traditionally made with leftover roast or stew, so use 900 g (2 lb) cooked beef and skip to step 4.
- **Make ahead:** assemble a day ahead, cover and refrigerate, then add 15 minutes to the baking time. Serve steaming hot.
- **Slow cooker:** do steps 1 to 3 up to adding the beef back, then cook on low 8 hr or high 4–5 hr. Make the mash and bake as written.
- **Chef's touch:** finish under the broiler for the last 2 minutes. The cheese and crumbs turn deeper golden and crisp.
- **Pair with:** red cabbage or apple sauce.

- **Twist:** for a non-traditional twist, stir 1 tbsp wholegrain mustard into the mash for a gentle tang.