## **Plot to Pot Recipes**

Equipment 2.5 Litre cooking pot & lid Wooden spoon Knife **Chopping board** 

#### Ingredients

450g beef cubed 1 litre beef stock with rosemary/thyme 1/2 a swede & a large leek 4-5 carrots 4-3 carrois Whole baby potatoes 2 large onions Fresh parsley & chive 2tsp Worcester sauce 2 large garlic cloves Oil/butter & salt/pepper



**Beef Stew** 

ARDEN

Wash the vegetables. Peel and chop the carrots, onions, leeks and herbs.



Fry the beef in batches in oil or butter. Add pepper and Worcester sauce. When the meat has browned, remove from the pan and set to one side.



Add the swede and stock. Simmer on the hob for 1.5 hours.



Add the carrots and potatoes and cook for 30 mins.



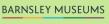
Using the same pan with the meat juices in, add onions, leeks and garlic and cook for 5-10 mins.



Thicken your stew with a small amount of flour and water mixed together or use corn flour. Cook through with the pan lid off and serve with crusty bread.







CANNON HALL







# Plot to Pot Recipes

500g strong bread flour 10g instant yeast 320ml water 10g salt 30g olive oil 30g sugar

#### Equipment

Large bowl Wooden spoon Baking tray Rosemary Chopping board Knife <u>Cooling</u> rack

### **Rosemary Bread**



ARDEN

Weigh out the flour, sugar, yeast, oil and water. Place everything in the bowl except the water.



Mix together. Then add the water and continue to mix. You may need to use your hands to properly combine the ingredients.



Turn the mixture out onto a floured surface and knead the dough.



Put the dough ball back into the bowl, brush with oil and cover with a towel. Leave somewhere warm until it doubles in size.



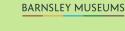
Turn out again onto a floured surface and cut into 8 or 12 portions. Shape them into rolls and sprinkle with flour and oil. Add the seeds and rosemary on top.



Place on a greased tray and bake on 210 degrees for 12/14 mins until golden brown.







CANNON HALI







## Plot to Pot Recipes

900g sprouts Oil 150g bacon lardons Or streaky bacon cut up 250ml double cream 6 tbsp grated parmesan Salt and pepper

### Equipment

Frying pan Baking dish Oven proof dish Boiling water Scissors or knife Spoon

## Sprout Gratin



ARDEN

Preheat the oven and simmer the sprouts for 5 mins. Drain and set to one side.



Chop up the bacon and fry in butter until crispy. Add in the cooked sprouts.



Add the cream and boil for 2/4 mins, then season.



Mix together the breadcrumbs and parmesan. Place the sprout mixture into an oven proof dish.



Top the sprout mixture with the breadcrumb and parmesan topping.









CANNON HALL





