

Beef and Local Ale Hachee Casserole

Ingredients:

250g Diced rump steak
250g Hachee Sauce 408803
2g Beef Steak Spices 051578
50g Diced carrot
50g Button mushroom
100ml Local ale
2g Bond DS 371278

Garnish:

Cherry tomatoes on the vine
Fresh thyme

Method:

Combine all the ingredients together in a foil tray, cover with foil and cook for 1hr at 160°C.



Mixed Game Pepper Pot Pie

Ingredients:

350g Mixed diced game
25g Diced smoked streaky bacon
2.5g Beef Steak Spices 051578
2.5g Bond DS 371278
100g Gourmet Pepper Sauce 130302
100g Grand Veneur Sauce 450402
Short crust pastry

Garnish:

Glaze with World Grill Basic Sea Salt and Lampong Black Pepper

Method:

Line a pie tin with the short crust pastry and cut out a top for the pie. Season the meat with the Beef Steak Spices and dust with the Bond DS, combine with the 2 sauces. Fill the pie and seal on the lid with egg wash, egg wash the lid. Bake for 50 minutes at 170°C.



Hachee Cottage Pie

Ingredients:

350g Minced beef
75g Grated carrot
50g Frozen peas
25g Burger Mix Complete 857004
10g La Spezia Spice Mix 582778

Fillings:

Hachee Sauce 408803
Powdered mash potato

Garnish:

World Grill French Garden 462602
Grated cheddar cheese



Method:

Combine the mince, Burger Mix Complete, La Spezia Spice Mix del Mondo, grated carrot and peas.

Form 170g of meat around the base of a 16.5cm foil tin. Spoon into the lined tin 75g of Hachee Sauce.

Pipe the mash onto the Hachee Sauce and top with grated cheese.

Drizzle with World Grill French Garden.

Cook for 20 minutes at 160°C.



Beef Bourguignon

Ingredients:

1kg Diced rump steak
900g Burgundy Sauce 116802
300g Diced white onion
300g Whole button mushrooms
250g Diced smoked streaky bacon
150g Red wine
30g Bond DS 371274
20g Beef Steak Spices 051574

Garnish:

Sliced mushrooms, bacon and peppers

Method:

Add the Bond DS and Beef Steak Spices to the beef and bacon and mix well. Add the vegetables, sauce and red wine and mix together. Divide between 4 foil trays and garnish with the bacon, mushroom and peppers. Cook at 180°C for 35-40 minutes.



Roasted Honey and Mustard Winter Vegetables

Ingredients:

600g Mixed winter vegetables
60g World Grill Honey Mustard 449802

Suggested vegetables:

Butternut squash, Sprouts, Carrots
Parsnips, Red onion, Cauliflower

Method:

Cut all the vegetables into similar sized pieces so they cook at roughly the same time and coat them in the World Grill Honey Mustard. Split the vegetables into 2 separate foil trays and roast for 30 minutes at 160°C until tender.



Cottage Pie

Ingredients:

1kg Minced beef
500g Hachee Sauce 408803
500g Burgundy Sauce 116802
20g Bond DS 371278
8g Beef Steak Spices 051578
4g Mediterranean Spice Mix del Mondo 582981
Pre-made mashed potato



Method:

Add the Beef Steak Spices and Bond DS to the mince and combine well. Combine the 2 sauces with the meat and mix until it's smooth. Mix the Mediterranean Spice Mix del Mondo into the mashed potato. Divide the meat into 4 foil trays and top with the potato. Cook at 150°C for 30 minutes.



Chicken, Haggis and Peppercorn Wellington

Ingredients:

1 Chicken breast
2 Thin slices of haggis
2 Rashers of bacon
50g Sliceable Pepper Sauce 017802
Puff pastry lattice

Garnish:

Sprig of rosemary

Method:

Open a pocket in the top of the chicken breast and stuff the Sliceable Pepper Sauce inside. Place the stuffed chicken breast on the 2 slices of haggis and wrap the 2 rashers of bacon across to secure the package. Place the sprig of rosemary on top and wrap in the pastry lattice and brush with egg. Bake in the oven for 30 minutes at 150°C.



Chilli Steak Winter Warmer

Ingredients:

- 1kg Small diced rump steak
- 750g Chilli con Carne Sauce 139303
- 250g Tinned mixed beans
- 150g Diced cooked potatoes
- 150g Diced red and yellow peppers
- 150g Sliced white onion
- 25g Bond DS 371274
- 20g Beef Steak Spices 051574

Garnish:

Red and green chillies

Method:

Mix the Bond DS and Beef Steak Spices with the rump steak, add the vegetables, beans and sauce and mix well. Divide into 4 silver foil trays, garnish with the chillies and cook at 160°C for 40 minutes.



Neeps and Tatties World Grill Bake

Ingredients:

- 250g Thinly sliced swede
- 250g Thinly sliced potato
- ½ Medium onion sliced
- 60g World Grill Spanish Harbour 434002
or any World Grill of choice

Method:

Mix all the ingredients in a bowl and coat in the World Grill Spanish Harbour, layer into a foil tray. Cover the gratin with foil and roast for 50 minutes at 150°C, remove the foil and cook for a further 10 minutes to colour the top.



Lamb Moussaka

Ingredients:

500g Lamb mince
400g Thinly sliced potatoes
250g Hachee Sauce 408803
250g Italian herb and tomato
sauce 116702
15g Gyros Spice Mix 015301
10g Bond DS 371278
Gratin Sauce topping
½ Aubergine thinly sliced
World Grill Greek Passion

Method:

Makes 2 silver foils

Combine the lamb mince with the Bond DS and Gyros Spice Mix. Combine the Hachee Sauce and Italian Herb and Tomato Sauce and mix into the meat until smooth.

Start with a layer of the lamb mixture followed by a layer of sliced potatoes and repeat the process so you have 2 layers of meat and 2 layers of potato.

Top with a layer of Gratin Sauce, toss the aubergine slices in the World Grill Greek Passion and arrange neatly to finish the moussaka.

Cook for 50 minutes at 150°C and leave to stand for 20 minutes before serving.

