

# BEEF BOURGIGNON

Autumn ALC menu 2024

Meat Main Course

Cassoulet dish | Starter plate

- 1 each Beef Bourguignon DK
- 20g Chestnut mushrooms - cooked  
*1 pinch salt*
- 30g Chantenay carrots
- 150g Vegan creamed potato purée SR
- 0.5g Parsley - Chiffonade
- 1g Fried shallots

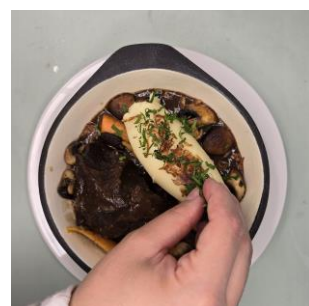
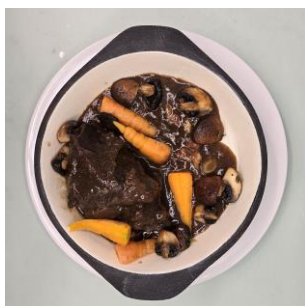
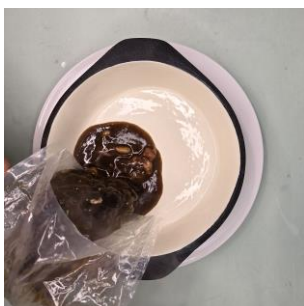


## PREP JOBS

1. Quarter & sauté chestnut mushrooms in a little oil and salt
2. Half & cook chantenay carrots in salted boiling water
3. Vegan creamed potato purée sub recipe
4. Chiffonade parsley

## METHOD

1. Place Beef Bourguignon in simmering water for 10-30 minutes
2. Heat Potato purée
3. Open beef bourguignon bag and place in one side of a cassoulet dish with cooked mushrooms and carrots
4. Place under the salamander for 1-2 minutes
5. Quenelle potato purée on the side and sprinkle parsley & fried shallots on top
6. Serve as per picture on a starter plate



## SAFETY STEPS

1. Record temperature of beef Bourguignon in the DDD.