



# Beef and Guinness Casserole

with Horseradish Dumplings



FLIP FOR RECIPE

# Beef and Guinness Casserole with Horseradish Dumplings

PREP: 30 MINUTES | COOK TIME: 3 HOURS | MAKES: 4-6 SERVINGS | TOOLS: POSSIBLE POT

## INGREDIENTS

### Beef Casserole

2 tablespoons olive oil  
1kg braising beef, cut into 2.5cm cubes  
2 medium onions, each cut into 8 wedges  
2 carrots, cut into 2.5cm pieces  
1 leek, cut into 2.5cm pieces  
200g chestnut mushrooms, halved or quartered  
4 garlic cloves, finely chopped  
6 sprigs fresh thyme  
2 tablespoons tomato puree

3 tablespoons plain flour, seasoned  
440ml Guinness  
750ml beef stock  
Salt and freshly ground black pepper

### Dumplings

150g self-raising flour  
75g suet  
2 tablespoons fresh chopped parsley  
2 tablespoons horseradish sauce, or 2 teaspoons fresh grated horseradish  
Cold water to mix

## DIRECTIONS

1. Preheat oven to 180°C.
2. Place olive oil in the Possible Pot and place on hob on a medium setting and allow oil to preheat for about 1 minute until hot.
3. In batches, add the beef to the pot, sauté until browned, about 6 minutes. Transfer each batch to a plate and reserve.
4. Add onions, carrots and leek to pot and sauté until softened for about 10 minutes. Stir in garlic, thyme and sauté for another 5 minutes.
5. Stir in the reserved beef and tomato puree, season to taste with salt and pepper. Add the flour and stir to fully combine. Continue to cook for another 8 minutes.
6. Add Guinness and stock to the pot and bring to a simmer, cover pot with lid and place the pot in the oven and cook for 2 hours.
7. Meanwhile, prepare the dumplings. In a large bowl, place all ingredients and stir until combined. Add cold water a tablespoon at a time to the mixture until a thick dough forms. Divide the dough into 8 balls, then place in the refrigerator until needed.
8. After 1 hour and 45 minutes, check the beef for tenderness. Continue cooking if not tender and check after 2 hours.
9. Once tender, arrange the dumplings on top of the Casserole. Cover pot with lid and place the pot back in the oven. Bake for 20 minutes, then remove the lid and bake for an additional 10 minutes, until the dumplings are golden brown.
10. When cooking is complete, serve with buttery mash and greens.

