

Prep: 30min **Time:** 2hr30min **Serves:** 4

Teriyaki beef stew

Melt the rendered beef suet fat in a hob tagine. Add the olive or grapeseed oil.

Add star anise and toast until fragrant.

Slice the leeks and celery sticks from the PnP Soup pack and julienne the carrots. Add to tagine. Add slivers of ginger. Put tagine lid on and cook vegetables until soft.

Add the vinegar.

Debone the shin and trim excess fat. Cut the meat into chunks and coat with seasoned flour. Add meat to the tagine and let it brown before adding contents of stock pot and teriyaki sauce.

Cook slowly on a very low heat for 2 hours or until meat is tender. Season with pepper.

Sweet potato rosti

Sprinkle 2 tsp salt over the grated sweet potato and allow to rest for about 20 minutes.

Working over the sink or a bowl, take handfuls of the sweet potato and squeeze out as much liquid as possible.

Oil a side plate. Form a fistful of sweet potato into palm-sized rounds, using the plate to help you shape and compact the rosti.

Heat enough oil to shallow fry in a pan. Use a spatula to remove the rosti from the plate and transfer them to the pan. Cook each side until brown and crunchy (about 3-4 minutes). Remove from pan and drain on paper towels.

Turnip mash

Boil turnip in salted water until tender. Drain and mash.

Add a knob of butter. Allow to melt through and then stir in the milk. Season to taste.



Tagine teriyaki beef with sweet potato rosti and turnip mash

by **Saaleha Bamjee (Electric Spaghetti)**

Ingredients

For the teriyaki beef stew

- 2 tbsp cooking fat (rendered from 50g of beef suet)
- 1 tbsp olive or grapeseed oil
- 1 PnP star anise
- 1 punnet PnP Soup Pack (carrot, leek, celery, tomato, turnip, potato)
- 25g ginger, finely sliced
- 2 tbsp PnP White Wine Vinegar
- 500g beef shin
- 10g flour, seasoned with pepper
- 1 Knorr Beef Stock Pot
- 2 tbsp teriyaki sauce

For the sweet potato rosti

- 1 sweet potato, grated
- Oil for shallow frying
- Salt and pepper to season

For the turnip mash

- 3 turnips (from the PnP Soup Pack), peeled and chopped into chunks
- 1 knob butter
- 3 tbsp milk