

Beef Bourguignon Pot Pie

Prep Time: 40 minutes

Cook Time: 1 hour

2 C beef stew meat, cubed
1/2 C unsalted butter
1/2 C all-purpose flour
2 C beef stock
1 C red wine
1 C pearl onions, peeled
1 C carrots, diced

1 C mushrooms, sliced
1 t fresh thyme, chopped
1 T Pu-erh Dante tea leaves, finely ground
Salt and pepper to taste
1 package puff pastry, thawed
1 egg, beaten

Preheat the oven to 375°F.

Sear the beef in a hot pan until browned on all sides, then set aside.

Melt the butter in a large saucepan over medium heat. Add the flour and cook, stirring constantly, for 2 minutes.

Gradually whisk in the beef stock and red wine. Cook until the mixture thickens.

Stir in the beef, pearl onions, carrots, mushrooms, thyme, Pu-erh Dante tea leaves, salt, and pepper. Cook for 5 minutes, then remove from heat.

Roll out the puff pastry on a floured surface. Cut to fit the top of your baking dish.

Pour the beef mixture into the baking dish and cover with the puff pastry. Brush with the beaten egg.

Bake for 45-50 minutes or until the pastry is golden brown and the filling is bubbly.

