

Recipe of the month...

March

Steak Pie



Ein-
gemachtes



Created by Stephen Myers,
Head Chef and proprietor



What you will need....

The filling:

2lb braising steak, diced
plain flour, salt & pepper

1 tbsp vegetable oil

2 onions, fine diced

1 tbsp chopped fresh parsley

1 tbsp chopped fresh thyme

salt and freshly ground black
pepper

1 pint cold beef stock

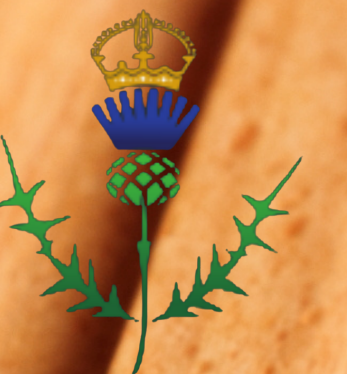
The pastry:

8oz ready-rolled shortcrust pastry

8oz puff pastry

1 free-range egg, beaten





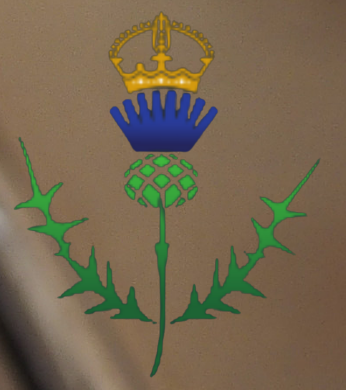
Lets go....
Dust the cubed steak with the
seasoned flour...



**Heat the oil in a large heavy-bottomed pan and
fry the meat.**

...stirring frequently, until browned on all sides.







Add the onions, herbs, salt and freshly ground black pepper and the stock and bring to the boil.



**Reduce the heat and simmer gently for an hour and a
half approximately...**





Test a piece of the beef by pinching it..

(it needs to be soft)






Separate the meat from the gravy to cool



Pre-heat oven.

180  **°C**



**Roll out the short crust pastry
to 5 mm approx**





Line the dish with the pastry.

Dampen the pastry rim by brushing with beaten egg.



**Roll out and cut a piece of puff pastry to
fit across the top of the dish**







You will notice that the cases are in cling film this is only because I get them ready before the meat is cooked and I don't want them to dry out.



**Fill the dish with beef mix and place puff
pastry on top of the dish,
pressing the edges together to seal.**



Brush the top with egg...
Make a steam hole or a couple of slashes with a knife
in the centre of the pie





Transfer to the oven and cook for 1-1½ hours. If the pastry gets too brown, cover it with foil.







Serve hot and enjoy!



Some pies from this week in our restaurant..

(You can do 'tray bake', 'round' or 'rectangle'... make how you wish)





Go on, give it a go!

