

# THE PANTRY

Café & Kitchen

LET THE RECIPE MEET THE KITCHEN

## Steak & Ale pie recipe

Serves 4-6

### Ingredients:

1 pack ready roll puff pastry

### For the mash:

1kg.....potatoes

100g.....butter

50ml .....double cream

### For the filling:

1 kg.....braising steak,  
cut into small chunks

3 tbsp .....plain flour

3 tbsp .....good brandy

300ml .....pint brown ale

2.....garlic cloves, roughly chopped

2 .....onions, roughly chopped

250g.....carrots, roughly chopped

2.....sticks celery, roughly chopped

1.....bay leaf

handful ...fresh thyme sprigs

300ml .....pint good-quality beef stock

1 tbsp .....tomato purée

500g.....chestnut or white mushrooms,  
halved or cut into quarters if large

knob of butter

salt and freshly ground black pepper



### Preparation and cooking instructions:

**Step 1** - For the filling, mix the beef with the flour and some salt and pepper. An easy way to do this without making too much mess is to put everything into a large food bag, seal, then shake well.

**Step 2** - Heat a tablespoon of the oil in a large heatproof casserole up to a medium heat, then add half the beef, shaking off the excess flour and keeping the chunks well spaced so they fry rather than sweat. Brown for about 10 minutes, until golden-brown all over.

**Step 3** - Transfer the first batch of meat to a bowl, then add a splash of brown ale or water to the pan and scrape up any meaty bits. Tip the liquid into the bowl of meat. Wipe out the pan, then add a tablespoon of oil and brown the second batch of beef. When the beef is golden-brown transfer it to the bowl and set aside.

**Step 4** - Add the final spoon of oil to the pan and heat gently. Add the garlic, onions, carrots, celery and herbs to the pan and fry for a few minutes, until softened.

**Step 5** - Put the beef back into the pan. Pour in the stock and brown ale, then add the tomato purée. If necessary, add a little more stock or hot water to ensure the meat is covered in liquid (this will prevent the beef from drying out). Bring to the boil, then cover and simmer the stew for 1-1½ hours until the beef is almost tender and the sauce has thickened. Set aside to cool, overnight if possible.

Continued...

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### Continued

**Step 6** - Melt the butter in a large frying pan, then add the mushrooms. Season with salt and freshly ground black pepper, then fry over a high heat for 5 minutes, or until golden-brown. Mix with the cooled pie filling and add to the pie dish.

**Step 7** - To make the pie, preheat the oven to 200C/Fan 180C/Gas 6. Flour the work surface, then take out the pastry and line a family-size pie dish with some excess to overhang. Brush the edge of the pie dish with a little water or beaten egg..

**Step 8** - Use a sharp knife to cut the pastry to fit the top of the dish – if it's too big it doesn't matter. Lift on top of the pie, lay the pastry over. Press down gently to seal.

**Step 9** - Holding the knife blade horizontally, make a patterned edge by pressing down gently all around the edge of the pastry (this will help the layers in the pastry to puff up).

**Step 10** - Cut a couple of slits in the top of the pie to release steam. Brush the top of the pie with the beaten egg – taking care to avoid getting egg on the edges of the pastry as it will stick the layers together. Chill for 10 minutes, or until the pastry is firm. Bake for 30 minutes, or until the filling is bubbling and the pastry is golden-brown and puffed all over.

**Step 11** - Boil potatoes til soft, mash and then mix with the butter & cream

**Step 12** - Serve with mash potato and choice of vegetables

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