

STEAK & MUSHROOM PIE

WHAT YOU'LL NEED

SERVES 10

- 100 mls vegetable oil
- 1.4kg hand diced chuck steak in 3cm dice
- Salt and pepper to taste
- 700 grms roughly diced onion
- 600 grms diced carrots 1.5cm
- 450 grms button mushrooms if large cut into $\frac{1}{2}$ OR $\frac{1}{4}$. Washed and dried
- 60 grms butter
- 60 grms plain flour
- 15 grms tomato puree
- 2 sprigs thyme
- Bay leaves
- 250 mls red wine
- 1.2 Litres veal stock
- 30 mls Lea & Perrins Worcestershire Sauce
- 30 grms finely chopped parsley
- 1.5kg puff pastry
- Plain flour for dusting
- Egg Wash (2 egg yolks mixed)

WITH

- 15 mls single cream
- 30 mls melted butter

WHAT TO DO

1. Heat a large heavy based pan and add the oil. Season the meat with salt and pepper then when the oil is smoking add the meat and allow to sear before stirring the meat. By doing this you allow the meat to seal on one side but if you stir the meat right away the meat will not seal but just boil. If you do not have a large enough pan seal it in 2 lots.
2. Remove the meat from the pan and if needed add a little extra oil. Add the mushrooms and quickly cook until they release their natural juice and it is absorbed back into the mushrooms. Remove from the pan and place with the beef.
3. Add the butter to the pan and when melted add the diced vegetables. Mix well with any sediment and then turn down the heat and allow to cook for 5 mins. Remove the vegetables from the pan and place them with the meat.

4. Add the flour to the pan and mix well with any juices then stir in the tomato puree and mix well with the flour to create a roux which will thicken the sauce.
5. After 3-4 mins add the red wine and mix well. Bring the stock to the boil in a separate pan and add to the red wine mixture. Bring to the boil then add the thyme and bay leaf.
6. Add the meat vegetables and mushrooms along with any juices which have gathered. Bring to the boil then skim of any impurities. Turn down the heat to a simmer. If the meat is not covered add a little more stock.
7. Cover with a lid and set to cook in a pre-heated oven 160/c for 1 ½ - 2 hrs. Check the pan every 20 mins to make sure that it is not cooking too quickly. If it is top up with a little more stock and turn down the heat a little.
8. When the meat is tender remove the pan from the oven add the Lea & Perrins, parsley and seasoning.
9. Pour the contents of the pan into a large oven proof dish and allow to cool. Then cover with cling film and place in the fridge to chill. This can be done the day before the pie is required.
8. With the help of a little dusting flour pin out the puff pastry until 5 cm thick then place on a tray and put back in the fridge to rest for 30 mins.
9. Remove the pastry from the fridge and cut 1 ½ cm strip of pastry long enough to sit on the rim of the oven proof dish. Mix the egg yolks with the single cream and with the aid of a small pastry brush lightly brush the rim of the dish with the egg wash do not allow it to run down the side of the dish or it will burn when cooking in the oven.
10. Place the strip of pastry onto the top edge of the pastry and press down lightly. Top this with the remainder of the puff pastry. With a sharp knife trim away any excess pastry and crimp the edges of the pastry together. Brush with the egg wash then place in the fridge to rest for 30 mins. Remove and egg wash again before baking in a pre-heated oven 180/c-200/c for 35-40 mins. After 30 mins brush with melted butter when finished cooking remove from the oven and just before serving brush with a little more melted butter.