HEARTY & GROUNDING

Steak and Mushroom Pie

PREP	COOK	SERVES
30 min	3 h	6

Slow-cooked beef and mushrooms in a glossy gravy under a golden puff pastry lid. A proper English pie.

Ingredients

- 1 kg braising steak, cut into 3 cm chunks
- 3 tbsp plain flour, seasoned with salt and pepper
- 3 tbsp oil
- 2 onions, chopped
- 250 g chestnut mushrooms, quartered
- 2 carrots, diced
- 2 cloves garlic, chopped
- 2 tbsp tomato purée
- 600 ml beef stock
- 2 bay leaves
- 1 tbsp Worcestershire sauce
- 2 sprigs thyme
- 1 sheet ready-rolled puff pastry (about 320 g)
- 1 egg, beaten, to glaze

Method

1. Toss the beef in the seasoned flour. Brown it in batches in a large ovenproof pot with a little oil, then set aside.
2. Soften the onions, carrots and mushrooms in the same pot for 8 minutes. Add the garlic and tomato purée and cook for a minute.
3. Return the beef to the pot with the stock, bay leaves, thyme and Worcestershire sauce. Bring to a simmer, cover and cook in the oven at 150 C for 2 to 2.5 hours, until the beef is very tender.

4. Remove the bay leaves and thyme. If the gravy is thin, simmer uncovered until it coats a spoon. Cool the filling completely.
5. Heat the oven to 200 C. Spoon the filling into a 1.5 litre pie dish, add a pie funnel if you have one, and cover with the pastry. Press the edges down, trim and cut a steam hole.
6. Brush with beaten egg and bake for 25 to 30 minutes until puffed and deep golden.

Cook's tip

A cooled filling is the secret to a crisp lid. Hot filling melts the pastry from below and makes it soggy. Worcestershire sauce contains anchovies.