

Onecall Hospitality Basic Commercial Recipes

Steak and Ale Pie

Prep time: 40 mins plus 30mins for pastry

Cook time: 2hrs

Serves 6 – make lots and freeze

Ingredients

2 tbsp plain flour
Cracked black pepper
700g lean stewing beef, or chuck steak
100g button mushrooms – ¼ rd
1 tbsp olive oil
25g butter
2 onions, chopped
2 garlic cloves – crushed
1 large carrot - diced
2 Bay leaves and 1 x Bouquet Garni (or 1 tsp mixed dried herbs)
½ tsp English mustard
½ tsp Horseradish sauce
½ tsp Bovril or Marmite
Dash Worcestershire sauce
1 tbs tomato puree
1 tbs tomato ketchup
1 can or bottle ale

400ml strong beef stock
Corn flour or gravy granules to thicken



Use either short crust pastry (see recipe) or 'rough puff' pastry:

500g strong bread flour
1/2 tsp salt
500g Butter
25 ml cold water
1 beaten Egg, to glaze

Method

1. Pre heat oven 180C fan/gas 6.
2. Season the flour and toss in the steak to coat.
Heat the oil and butter in a large pan and fry the meat for 5 minutes or until brown.
3. Add the onions, garlic and carrot - cook for another 3-4 minutes, stirring.
4. Add the bay leaves, bouquet garni, (or dried herbs), Ale, stock, mustard, horseradish, Marmite, Worcestershire sauce, tomato puree and tomato sauce.
5. Stir in the gravy browning and cook for 2-3 minutes, until slightly thickened. Make sure that the gravy covers the meat – if not add some water.
6. Cover and place into the oven 1 ½ hrs – then add mushrooms and cook for 15 mins more or until the meat is very tender. Leave to cool. Remove the bouquet garni and Bay leaves. Set aside

7. For the pastry, mix the flour and salt together and gently add the butter. Make a well adding the water and bring lightly together to make a dough.

8. Roll out into a rectangle and mark into thirds. Fold over the end thirds into the centre one, turn through 90° and repeat two more times. Chill for half an hour.

9. Roll out the pastry on a floured surface a little bigger than the size of the dish using the trimmings to make a strip the width of the rim.

MAKE EITHER ONE LARGE PIE OR INDIVIDUAL ONES – YOU CAN PUT PASTRY ON THE BOTTOM AND TOP OF THE PIE – JUST THE TOP IS FINE.

10. Brush the rim of the pie dish with beaten egg and lay the pastry strip on top to make a seal. Brush again with egg and lay the lid on top. Leave to cover the top outside edge of individual ovenproof dishes, crimp or flute the edges if preferred; brush the lid with the remaining egg and make a slit in the top.

11. Bake for about 20 minutes, until golden. Serve with buttered spring cabbage and mashed potato.

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