

 Preparation: 30 mins
Cooking: 2½–3 hrs

 Serves: 6

 Difficulty: medium

Steak & mushroom pie



There is nothing quite as comforting as a homemade steak and mushroom pie with some mash and seasonal vegetables. This is a great recipe to prepare in advance (up to a couple of days), and you can swap the puff pastry for shortcrust pastry if you prefer.

INGREDIENTS

- 1kg braising steak, diced
- 2 tbsp plain flour, seasoned with salt and freshly ground black pepper
- 2 tbsp vegetable oil
- 150g smoked bacon lardons
- 1 large onion, peeled and chopped
- 250g chestnut mushrooms
- 2 tbsp soy sauce
- 450ml hot beef stock
- 150ml red wine
- 1 tbsp fresh parsley, chopped
- 1 tbsp fresh thyme, chopped
- 1 bay leaf
- Salt and freshly ground black pepper
- 320g ready-rolled puff pastry
- 1 free-range egg, beaten

RECIPE

1. Dust the cubed steak with the seasoned flour.
2. Heat half the oil in a large heavy-bottomed pan and brown the beef in batches over a medium to high heat. Set aside.
3. Add the remaining oil to the pan and fry the lardons, onion and mushrooms until coloured (for about 5 minutes).
4. Tip the meat and any juices back into the pan, add the soy sauce, and gradually stir in the stock, wine and herbs.
5. Season with salt and pepper and bring to the boil. Then reduce the heat and simmer for 1½–2 hours with the lid on, stirring occasionally until the meat is really tender.
6. Add more seasoning if required and allow to cool for about 30 minutes before transferring the mixture to six individual pie dishes or one large ovenproof dish.
7. Preheat the oven to 180°C/160°C fan/gas 4.
8. Line the rim of the dish (or dishes) with a thin strip of pastry. Brush the pastry rim with the beaten egg (reserve some for decorating).
9. Use the remaining pastry to cover the top of the dish (or dishes), pressing the edges together to seal.
10. Trim off any excess pastry with a sharp knife. Re-roll the trimmings and cut out stars or other shapes of your choice. Decorate the pie with the shapes and brush the pastry top with the rest of the beaten egg.
11. Make a few small slits in the centre of the pie to allow the steam to escape.
12. Bake for approximately 30–45 minutes until the pastry is golden brown. If the pastry starts to brown too quickly, cover it with foil.

Serve hot, with mash and seasonal vegetables.

