

STEAK AND MUSHROOM PIE



INGREDIENTS

FOR THE BEEF

- 2 tbsp vegetable oil
- 1kg diced rump steak
- 2 large onions, roughly chopped
- 4 large carrots, chopped into large chunks
- 4 tbsp plain flour
- 300ml ale (Ascot uses Windsor knot)
- 2 beef stock cubes mixed with 400ml boiling water
- Small bunch of thyme, bay leaf and parsley for flavour
- 300g chestnut mushrooms, halved
- 2 tbsp Worcestershire sauce

METHOD

FOR THE BEEF

Heat the oven to 160°C/140°C fan/Gas Mark 3.

Heat a tablespoon of vegetable oil in a large casserole dish, brown the steak well in batches then set aside.

Add the onions and carrots to the dish, add a drizzle more vegetable oil, then cook on a low heat for five minutes until coloured.

Tip the braising steak and any juices back into the dish, add the plain flour and stir until the flour turns brown.

Pour over the ale, beef stock and Worcestershire sauce. Season the stew with a small tied-together bunch of thyme, bay leaf and parsley, and bring everything to a simmer.

Cover with a lid and place in the oven for about two hours, until the braising steak is really tender.

Heat a little oil in a pan, add the mushrooms and cook for four minutes, until golden. Remove from the heat and, when the stew is cooked, stir them through.

FOR THE PASTRY

650g plain flour, plus extra for dusting

250g cold butter, diced, plus extra for greasing

1 free-range egg yolk, beaten, to glaze

TO SERVE

Greens

Leave everything to cool completely – better still, make this up to two days in advance and keep it in the fridge as the pie will be better if the filling is fridge-cold when added.

MAKE THE PASTRY up to two hours before you want to assemble the pie. Crumble the plain flour and butter together with a generous pinch of sea salt until completely combined. Add in up to 200ml ice-cold water to make a soft dough. This can be done in a food processor if you want.

Knead the pastry, then wrap in cling film and leave to rest in the fridge for at least an hour.

When you want to make the pie, heat the oven to 220°C/200°C fan/Gas Mark 7 and place a flat baking tray inside. Heavily grease a 24-28cm pie dish and dust well with flour.

Cut a third of the pastry and set aside. Roll out the pastry and line the pie dish to make sure it is of a thickness that will not split. Let the pastry overhang the pie dish so you can place the lid on after.

Add the braising steak to the dish using a slotted spoon so some gravy is left in the container - you don't want too much sauce in the pie. Set aside any leftover gravy to be used later. The filling should be slightly higher than the rim of the dish - if you have a too much, set it aside.

Roll out the remaining pastry to a thick round big enough to cover the dish. Brush the edges of the pastry with the beaten egg yolk, then cover the dish. Trim the edges and make a few little slits in the centre of the pie.

Place on the hot baking tray and bake for 40 minutes until golden. Leave the pie to rest for ten minutes while you heat up the leftover the gravy.

SERVE THE PIE with a jug of gravy and a big pile of greens.