

# *Steak & Ale Pie*

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SERVES 6

# Steak & Ale Pie



- 3 tbsp sunflower oil
- 2 medium onions, sliced
- 2 garlic cloves, crushed
- 1 kg braising steak, trimmed and cut into 3cm chunks
- 500ml dark ale
- 400ml beef stock, made with 1 beef stock cube
- 1 tbsp tomato puree
- 1 tsp dried thyme
- 2 bay leaves
- 200g small button mushrooms, halved
- 500g block ready-made puff pastry, rolled out until 5mm thick
- plain flour, for dusting
- beaten egg, to glaze
- 3 tbsp cornflour mixed with 3 tbsp cold water
- flaked sea salt
- ground black pepper

Circulaire function combines the fan and circulaire element allowing an even bake on any shelf of the oven. It also allows you to cook other dishes at the same time without any flavour transferring.



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1. Heat 1 tbsp oil in a large flameproof casserole. Fry the onions over a medium heat until softened and lightly coloured, stirring occasionally. Add the garlic and cook for 1 minute more. Tip on to a plate. Season the beef with salt and pepper.
2. Heat the remaining oil in the casserole and fry the beef in two batches until browned. Return all the beef, onions and garlic to the casserole and season well. Stir in the ale, beef stock, tomato puree and thyme.
3. Bring the liquid to a simmer and cover the casserole with a lid. Place the casserole in the oven. Heat to 160C on the Circulaire setting and cook the beef for 1 ½ hours.
4. Remove the casserole from the oven and stir in the mushrooms. Cover and return to the oven for a further 30 minutes or until the meat is very tender. Gently transfer the casserole to the hob.
5. Stir in the cornflour mixture and cook for 1-2 minutes or until the sauce thickens, stirring occasionally. Transfer to a 1.2L pie dish and leave to cool.
6. Roll out the pastry on a lightly floured surface until around 5mm thick. Cut four strips from around the edge of the pastry, each around 3cm wide and 14cm long.
7. Brush the rim of the pie dish with a little egg and place the strips on top, overlapping slightly where they meet. Brush the pastry strips with more egg and use the remaining pastry to top the pie. Press the pastry edges firmly to seal and trim off any excess. Use a horizontally held knife to knock up the edge of the pastry and then flute. Brush with more egg and chill for 60 minutes.
8. Preheat the oven to 180C on the Fan-assisted Circulaire setting. Bake the pie for 35-40 minutes or until the pastry is well risen and golden brown and the filling is hot throughout.