



Inspired by Scandinavia

BEEF BURGUNDY POT PIE

EQUIPMENT

4 250-300ML CAPACITY RAMEKINS, DEEP FRY PAN OR DUTCH OVEN, ROLLING PIN, PASTRY BRUSH, FORK, CHEFS KNIFE, MIXING BOWLS, SMALL SAUCEPAN

INGREDIENTS

600GM DICED BRAISING BEEF MARINATED OVERNIGHT IN 600GM RED WINE,
2 RASHERS STREAKY BACON CUT INTO THIN STRIPS, 6 BUTTON MUSHROOMS, 4 PEELED GARLIC CLOVES, 4 PEELED SHALLOTS, 5 SPRIGS THYME,
500GM BEEF STOCK, 60GM PLAIN FLOUR, FLAKE SALT, CRACKED WHITE PEPPER, 1 EGG YOLK

FOR THE PASTRY:

300GM PLAIN FLOUR, 150GM COLD DICED BUTTER, 20-30GM COLD WATER, FLAKE SALT

METHOD

DRAIN THE RED WINE FROM THE BEEF INTO A POT AND PLACE OVER MEDIUM HIGH HEAT ON THE STOVETOP TO REDUCE BY 75%

PAT THE BEEF DRY ON PAPER TOWEL AND ADD TO A BOWL WITH FLOUR SEASONED WITH SALT AND PEPPER, DUST THE BEEF WELL IN THE FLOUR AND SHAKE OFF THE EXCESS FLOUR.

PLACE THE FRY PAN OVER MEDIUM HEAT ON THE STOVETOP.

PLACE A GENEROUS AMOUNT OF EXTRA VIRGIN OLIVE OIL TO THE FRY PAN AND ONCE HOT ADD THE BEEF TO THE PAN IN BATCHES TO SEAL ON ALL SIDES UNTIL GOLDEN.

FINELY SLICE THE SHALLOTS AND GARLIC AND PLACE THEM INTO A MIXING BOWL WITH PICKED THYME.

SLICE THE MUSHROOMS INTO BITE SIZE PIECES AND SET ASIDE.

ONCE ALL THE BEEF IS SEALED REMOVE IT FROM THE PAN AND ADD ANOTHER DASH OF EXTRA VIRGIN OLIVE OIL. ADD THE BACON AND COOK FOR 3-4 MINUTES UNTIL THE BACON BEGINS TO COLOUR.

NEXT ADD THE SHALLOTS, GARLIC AND THYME AND COOK FOR ANOTHER 3-4 MINUTES UNTIL THE SHALLOTS BEGIN TO SOFTEN.

ADD THE MUSHROOMS TO THE PAN AND COOK FOR ANOTHER 3-4 MINUTES THEN RETURN THE BEEF TO THE POT. POUR OVER THE REDUCED WINE AND ADD THE BEEF STOCK TO THE PAN. TURN THE HEAT UP TO HIGH AND BRING TO THE BOIL.

ONCE THE PAN HAS BOILED REMOVE IT FROM THE STOVETOP AND PLACE IT IN TO A PRE-HEATED OVEN 165°C FOR 1.5 HOURS COMBI MODE.

WHILE THE BEEF COOKS MAKE THE PASTRY BY PLACING THE FLOUR AND SALT IN A LARGE MIXING BOWL WITH THE COLD BUTTER AND RUB THE BUTTER INTO THE FLOUR WITH YOUR FINGERTIPS UNTIL IT RESEMBLES COARSE BREADCRUMBS.

ADD THE WATER AND MIX IT THROUGH UNTIL IT BECOMES A SOFT DOUGH. KNEAD IF BRIEFLY TO ENSURE IT IS COMBINED WELL AND COVER THE DOUGH AND PLACE IT IN THE FRIDGE TO REST FOR 30 MINUTES.

ONCE THE DOUGH HAS RESTED REMOVE IT FROM THE FRIDGE AND KNEAD IT UNTIL IT IS AT A WORKABLE TEMPERATURE. DUST THE BENCH TOP WITH FLOUR AND ROLL OUT THE DOUGH TO A 1CM THICK SHEET

CONT'D...



Inspired by Scandinavia

...CONT'D

CUT CIRCLES OF THE DOUGH SLIGHTLY LARGER THAN YOUR RAMEKINS AND SET ASIDE.

ONCE THE BEEF IS COOKED REMOVE IT FROM THE OVEN AND FILL THE RAMEKINS WITH THE BEEF MIXTURE. SET THE RAMEKINS ASIDE BRIEFLY TO COOL FOR 5 MINUTES.

PLACE THE EGG YOLK INTO A SMALL MIXING BOWL AND WITH A PASTRY BRUSH. BRUSH THE OUTER EDGE OF EACH PASTRY CIRCLE AND PRESS THE PASTRY ONTO THE RAMEKINS SEALING IT AT THE EDGES. USE THE TINES OF A FORK TO PRESS INTO THE EDGE OF THE PASTRY TO SEAL THE PIE FURTHER. POKE A HOLE IN THE TOP OF EACH PIE AND BRUSH THE SURFACE OF THE PASTRY WITH THE REMAINING EGG.

PLACE THE PIES ONTO A LARGE BAKING TRAY AND INTO A PRE-HEATED OVEN COMBI MODE 195°C FOR 15-18 MINUTES.

ONCE COOKED REMOVE THE PIES FROM THE OVEN AND SERVE WITH A CRISP GREEN SALAD AND GLASS OF SHIRAZ.

HINTS & TIPS

- LAMB OR EVEN GOAT CAN BE USED AS A SUBSTITUTE IN THIS RECIPE.

- ANY REMAINING SHORTCRUST PASTRY CAN BE FROZEN FOR UP TO 3 MONTHS.

- SERVE THIS PIE AS SMALL INDIVIDUAL PIES OR A LARGE FAMILY SIZE PIE WITH A SIMPLE CRISP GREEN SALAD OR STEAMED BEANS.