

STEAK, MUSHROOM, CHESTNUT and ORGANIC HONEY DEW PIE



Serves 4

Ingredients

- 700ml Organic Honey Dew
- 1 kilo chuck or braising steak, diced
- 500g button mushrooms, quartered
- 400g cooked chestnut pieces (optional)
- 3 medium onions, finely chopped
- 300ml water
- 2 bay leaves
- 1 sprig of thyme
- parsley stalks
- 5 drops of Worcestershire sauce
- 3 tablespoons of cornflour
- 300g puff pastry
- oil for frying
- 1 egg, beaten with a splash of milk

This traditional, hearty pie is complemented well by a cold glass of refreshing Honey Dew.

Method

- Pre-heat the oven to 170°C, gas mark 3.
- In a large pan gently sweat the onions in a little oil over a medium heat until soft and translucent.
- Meanwhile, in a large frying pan, heat a little oil and flash fry the beef cubes in small batches until brown on all sides. Remove the meat from the pan and keep warm.
- In the same pan, fry the quartered mushrooms to evaporate off the excess water and colour the mushrooms a little. Remove from the pan and drain with the browned meat.
- When the onions are soft, pour in the Organic Honey Dew and the water, bring to the boil and then add the Worcestershire sauce.
- Mix the cornflour with a little water and whisk into the boiling onion and beer mix to make a thick sauce.
- Add the herbs (tied together with string), browned beef, cooked mushrooms and chestnut pieces (if using).
- Cover with a tight fitting lid and cook in the pre-heated oven for 1 hour and 45 minutes until the meat is tender.
- Cool the mixture down a little and then spoon it into a pie dish.
- Roll out the puff pastry to 4mm thickness and seal over the top of the dish, brush with beaten egg.
- Turn up the oven to 200°C, gas mark 6, and bake for 25 minutes until the pastry is golden brown.

COOK'S TIP

The beef mixture can be made a day in advance and stored in a refrigerator.



Organic
HONEY DEW
Refreshing Golden Beer

