

Mushroom and Beef Pie

One of New Zealand favourite food is meat pies!!!. Using Green Meadows Beef and our white oyster mushrooms we have created a steak and mushroom pie recipe. Yummy gourmet pies you can stock up on and freeze down for a rainy day.

Makes 6 pies and will last 3 month in freezer.

Ingredients:

Mushroom and Beef filling

250g Rump Steak, cut into chunks
1 Medium size onion
2 Cloves of garlic
Good pinch of black pepper
10g Butter
1 tbsp Ground cumin
1 tbsp Ground coriander
½ tsp Chilli flakes
500ml Beef stock
100g Mushrooms

Rough Puff Pastry

500g Flour
1 tsp Salt
400g Butter
1 egg
1 tbsp Vinegar
175ml Water

1 egg yolk and tbsp of milk to brush the top of the pastry.

Method

Mushroom and Beef filling

1. In a hot dry pan brown off your beef chunks.
2. Add 5g butter, onion, garlic and caramelise.
3. Add cumin, coriander, chilli, salt/pepper and mix.
4. Pour in beef stock and turn heat down to a very low simmer.
5. Simmer for 30 minutes then add a lid to the pot so all the stock does not evaporate.
6. Simmer for another 1 hours or until the meat start to fall apart and the liquid has exhort into the meat. Keep an eye on it and give it a stir every now and then.
7. Cool down and set aside in fridge until you are ready to assemble.
8. Add the rest of the butter into a pan and cook of the mushrooms - add salt and pepper.
9. Set aside in fridge until you are ready to assemble.

Rough Puff Pastry

Please note that it's best to make your pastry the day before and save 1/3 your pastry for another upcoming recipe.

1. Place your flour onto the bench add salt and mix a little.
2. Grate in your stone cold butter and make a well in the centre.

3. Whisk together your egg, vinegar and water. There should be a total of 250ml of liquid.
4. Pour into centre of well and start to fold it together. Try not knead it - just fold.
5. Cut $\frac{3}{4}$ - Freeze $\frac{1}{3}$ for an upcoming recipe and place the rest in fridge for 24 hours.

Assemble

Roll out pastry to around 3mm thick and cut into the shape of your moulds (*base and lip*). Place the base into your moulds and add the beef - layer the mushrooms on top and brush the edge of the pastry with the egg and milk glaze and stick on the lip. Brush the top of lid. Bake in hot oven at 200c for 20 minutes.