

Steak and Kidney Pie

Ingredients

750gm beef chuck (you can use any beef here apart from minced, a nice rump or bavette is my favourite)
400gm ox kidney, cored and chopped medium dice
1 red onion
3 garlic cloves
1 tablespoon tomato puree
250gm chestnut mushroom sliced
2 sprigs of thyme leaves removed
1 bay leaf
100gm plain flour (gluten free will be fine if needed)
300 ml rich beef stock
300ml dark ale
1250gm shortcrust pastry
1 egg beaten
Seasoning
100gm butter

Method

Start by placing a large saucepan on the hob over a medium heat. Add a knob of butter to melt and start frying the onion and slowly sauté for roughly 15 minutes until onion is translucent and starting to caramelize

Add the garlic and herbs to stir through for a minute, now add the tomato puree and cook for two minutes, take off the hob and set aside.

Take a mixing bowl, add the flour and season well with salt and pepper, add your chunks of steak and coat evenly.

Place a frying pan over a high heat, add some more butter (or oil if preferred) and quickly seal the steak ensuring it is browned all over, now add to your onion pot. (now called the main pot)

Add more oil or butter to the pan and fry off the kidneys in the same way and add to your main pot. Deglaze the pan with some of the beer and then pour into the main pot and add your beef stock.

The main pot now needs to go on to a hob and bring up to a gentle simmer. Add the sliced mushrooms, stir through and leave to slowly cook for 2 hours. Leave mixture to chill.

Roll out your pastry and line a pie dish, individual cases if you like ensuring that any vessel is well greased with butter. You want the pastry to be about the thickness of a pound coin no thicker.

Spoon the pie filling into your dish or individual pie cases but don't fill to the top try and leave a 2cm gap. Lay the remainder of your pastry over the dish, cases and overlap so you can create a nice edge sealing the mixture in to the pie. This can be done with a fork or you can get creative with a pattern around the edges.

Now liberally brush with your egg wash.

Place in the oven and cook for 40 minutes at 180C gas mark 4 then reduce to 160C gas mark 3 for a further 15 minutes.

Your pie awaits. Serve alongside creamed mash potato and green vegetables, enjoy.

Tips: You can make the filling the day before and allow to chill adequately. Best to make in two stages.