



Beef Bourguignon Pie

Ingredients

Serves 6 - 8 people

- 1 tbsp olive oil
- 6 rashers streaky bacon roughly chopped
- 1.5kg diced beef brisket or chuck steak or stewing beef
- 1 large carrot, cut into 1cm slices
- 6 cloves garlic minced
- 1 pinch sea salt flakes
- Ground pepper
- 2 tbsp plain flour
- 12 shallot onions (tiny onions - these are optional)
- 3 cups red wine
- 2-3 cups beef stock
- 2 tbsp tomato paste
- 1 tsp beef stock powder
- 1 tsp fresh thyme finely chopped
- 2 tbsp fresh parsley
- 2 bay leaves
- 400g small white mushrooms
- 2 tbsp butter
- 2 sheets puff pastry
- Egg wash (1 egg lightly beaten in a bowl)

Method

- In a large heavy bottomed casserole dish, sauté the bacon over medium heat in 1 tbsp of oil for about 3 minutes until crisp and browned. Transfer to a slotted spoon to a large dish and set aside.
- Pat the beef dry with paper towel, sear in batches in the hot oil/bacon fat until browned on all sides. Remove to the dish with the bacon.
- In the remaining oil/bacon fat, sauté the carrots and diced onions until softened (about 3 mins) then add 4 cloves minced garlic and cook for 1 minute. Return the bacon and beef back to the pot, season with ½ tsp sea salt flakes and ¼ tsp ground pepper. Sprinkle with flour, toss well and cook for 4-5 minutes until brown.
- Add the shallots, wine and enough stock so that the meat is barely covered. Then add the tomato paste, stock powder and herbs. Cover and bring to a boil, then reduce heat to low and simmer for 1 ½ - 2 hrs, stirring occasionally, until the meat is falling apart.
- In the last 5 minutes of cooking, prepare the mushrooms: heat butter in a medium sized pan over medium heat. Add remaining two cloves garlic and cook until fragrant and add in the mushrooms. Cook for about 5 minutes while shaking the pan occasionally to coat with the butter.

continued on next page



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Method cont.

- Add browned mushrooms to the pot and simmer for 5 minutes, stirring occasionally to combine.
- Add parsley, remove the casserole pot from the heat and allow to cool slightly (approx 30 minutes.) At this point you can also place the casserole in the fridge overnight and cook the pie the next day.
- Preheat the oven to 200 degrees (or 180 fan forced).
- Tip the beef bourguignon mix into a heavy bottom baking dish (approx 30cm in length).
- Defrost the puff pastry sheets and cut so that there is enough pastry to make a cover for the meat mix and overhang the side of the dish by 1cm. (It doesn't matter if you can see a join in the pastry).
- Make 5 x steam holes in the pastry top with a skewer or knife. Brush the egg wash over the pastry lid with a pastry brush and place in the oven for 30-40 minutes until pastry is puffed and golden.

Serve your impressive Beef Bourguignon Pie at the table with a crispy green salad and fresh sourdough for a warming lunch or cozy dinner.