

Family  
Favourite.



24 cm  
pie dish  
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# AUTUMN PIE

STEAK + MUSHROOM - STEAK, ONION,  
MUSHROOMS, CELERY, CARROT, STOCK.

# Le Creuset Steak and Mushroom Pie with Stout

Region - England/London

Porter or stout is a truly British drink, first produced in London in the mid-1700s. It was said to be a popular drink with the river porters of London and it was from here that the drink gained its name. Stout is dark beer, stronger in taste than more modern bitters and gives this pie's gravy a deep, rich flavour and colour.

## INGREDIENTS

Serves 6

### Filling

- 2tbsp olive oil
- 1tbsp butter
- 1 red onion, chopped
- 1 stick celery, diced
- 1 medium carrot, diced
- 700g lean braising steak, cut into 2.5cm dice
- 3tbsp plain flour
- 2 cloves garlic, crushed
- 2tbsp tomato puree
- 2tbsp Worcestershire sauce
- 1tsp coarse ground black pepper
- 250ml hot beef stock
- 225g small chestnut mushrooms, cut in half
- 2 fresh bay leaves
- 2tsp dried thyme
- 250ml bottled porter or stout beer
- Salt to taste

### Shortcrust pastry

- 450g plain flour, plus extra for rolling
- ½tsp salt
- 115g cold butter, diced
- 115g white vegetable fat
- 1 egg yolk
- 5-6tsp water to mix

### Glaze

- 1 egg beaten, mixed with 2tbsp milk
- 1 metal baking sheet

## METHOD

### To make the pie filling

**1** Pre-heat the oven to 170°C / gas mark 3 (fan oven 150°C).

Heat 1tbsp of the oil with 1tbsp of butter in a 3-4 litre capacity cast iron casserole over a low to medium heat. Add the onions, celery and carrots and sauté for 4-5 minutes. Remove the vegetables from the pot with a slotted spoon and set to one side.

**2** Heat the second tablespoon of oil in the pot, add the diced meat a little at a time and lightly brown. (Adding the meat all at once will cause the meat to stew.)

**3** Return sauté vegetables to the pot, sprinkle over the flour and stir in the garlic, tomato puree, Worcestershire sauce and pepper.

**4** Add the hot stock, mushrooms bay leaves, thyme and stir in the beer. Bring to a simmer, place the lid on and transfer to the oven to cook for 90 minutes.

**5** Once the filling is cooked, remove the bay leaves and season to taste with salt. Allow to cool.

### To make the pastry

**1** Sieve the flour and salt into a bowl, add the diced butter and white fat. Using your fingertips, rub the mixture together until it resembles breadcrumbs.

**2** Add the egg yolk with the milk and bring the mixture together to form a dough ball. Handle as little

as possible for best results.

**3** Wrap the pastry in cling film and rest in a cool place or the refrigerator for 30 minutes.

### To make the pie

**1** Increase the oven temperature to 190°C / gas mark 5 (fan oven 170°C).

**2** Dust a work surface or silicone rolling mat and a rolling pin with the extra flour. Divide the pastry into two pieces, one slightly larger than the other. Roll out the smaller piece into a circle for the top using the dish upturned as a guide and set to one side. Roll out the larger piece to a circle approximately 30cm diameter and line the dish.

**3** Place the blackbird pie funnel in the centre of the dish and add the cooked filling. Brush the rim of the cooked filling. Brush the rim of the pastry with some of the glaze.

**4** Cut a small cross in the centre of the rolled-out pie top and place over the filling, allowing the blackbird pie funnel to poke through. Press edges together to seal and trim away excess. Use the back of a fork and press around the edges to make a pattern and decorate the top with the pastry trimming if liked. Brush the top of the pie with the glaze.

**5** Place onto a metal baking sheet and cook for 50-55 minutes. If the pastry edges start to overbrown, protect with some strips of foil.

Shown here: **Le Creuset Pie Dish** 813 14306 £27 **John Lewis Blackbird Pie Funnel** 812 22110 £4

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