

## Beef & Guinness pie

### Ingredients

Serves 5

1 onion, thinly sliced  
1 kg/2 ¼ lb chuck/ rump steak, cut into 2.5 cm/1 inch cubes  
400ml/14 floz Guinness  
Olive oil  
50g/2 oz butter  
150g/5 oz streaky bacon, cut into thin lardons  
500g/1 lb. mushrooms, sliced  
25g/1 oz plain flour  
300ml/ ½ pt. chicken stock  
2 cloves garlic, finely sliced  
1 tbsp. apple or red currant jelly  
Salt & pepper  
Fresh thyme  
Fresh flat leaf parsley

250g/9 oz puff pastry  
1 free range egg, beaten



### Method

- Melt the butter in a large pot. Add the bacon lardons and fry until they begin to colour. Remove from the pot and set aside.
- Season the meat cubes well and add a little olive oil to the pan. Fry the meat in batches so that it is all golden brown. When the last batch is ready, add the rest of the meat and the cooked bacon back into the pot. Stir in the onions and cook for a few minutes.
- Sprinkle over the flour and stir it into the meat until well mixed. Add the mushrooms and the garlic. Pour in the Guinness and the stock. Add a little fresh thyme. Bring to the boil and then simmer for 2 hours or until the meat is very tender.
- Stir in a little water, if it seems slightly dry and then the jelly. Taste and adjust the seasoning if necessary. Stir in some finely chopped parsley.
- Transfer to an over proof dish. Allow to cool.
- Roll the pastry out to fit the top of the dish. Brush the sides of the dish with beaten egg. Cut a narrow rim from the pastry and press onto the rim of the dish. Brush the pastry with egg wash. Now lay the main piece of pastry over the dish, pressing firmly around the sides. Using a floured fork, press the pastry well into the top of the dish. Brush the pastry with egg wash and pierce several holes in the top with a knife.
- (If your dish is large and shallow, you may need to put an egg cup or something similar into the middle of the dish to prevent the pastry from sinking in the middle and becoming soggy.)
- Preheat the oven to 200C/400F/Gas 6. Bake the pie from cold for 40-45 minutes or until the pastry is risen and golden and the meat filling is hot.