

Steak and Mushroom Pie

Menu

Description:

Serving Size: 10

Categories:



Cost Per Serving	
\$	0.70

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	3/29/2013	EA
Revised:	8/13/2013	EA
	10/15/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Pastry:				
0.200	kg	All purpose flour		20-100000470
0.001	kg	Salt		20-100001323
0.110	kg	Butter, cubed		20-100001600
0.030	lt	Cold water		
1.000	ea	Egg, beaten		20-100000648
Filling:				
0.015	kg	Flour		20-100000470
		Salt & Pepper to taste		
0.900	kg	Sirloin steak		20-100000501
0.015	kg	butter		20-100001600
0.010	kg	garlic cloves	crushed	20-100000869
0.110	kg	Onion	chopped	20-100000835
0.200	kg	mushrooms		20-100000821
0.250	lt	Beef stock		50-100000150
0.200	lt	Pale ale		
0.001	kg	bay leaf		20-100001270
0.002	kg	dried thyme		20-100001308
0.015	lt	worcestershire sauce		20-100001263
0.015	kg	tomato paste		20-100001217
0.005	lt	Milk	to glaze	20-100012960

Method of Preparation:

Pastry:

- Whisk the egg and add the flour. Add the salt and cold water.
- Add the butter and mash until well incorporated.
- Wrap in plastic wrap and place in fridge for at least 20 minutes.
- Remove from fridge and let come to room temperature slightly.

Filling:

- Toss the steak in the flour, shaking off any excess.
- Melt the tablespoon of butter in a large saucepan and lightly fry the garlic, onion and mushrooms for 3 minutes.
- Add the steak and remaining coating flour and cook for 5 minutes, until lightly browned.
- Gradually stir in the stock, beer, bay leaf, thyme, Worcestershire sauce and tomato paste. Cover and simmer gently for about 1 1/4 hours.
- Spoon the mixture into a medium sized pie dish - let cool a little.

To Finish:

- Heat the oven to 400F/200C/Gas 6.
- Roll out the pastry to a circle, 1/2" thick.
- Put some filling on top of the pastry bottom half of circle.
- Fold over the pastry and press down to the edge and seal. Crimp the edges with a fork or between your thumb and forefinger.
- Brush the top with milk. Bake for 30 - 35 minutes until the pastry is crisp and golden.