



"JUGGLING TWO HATS"

Chunky Gravy Beef Pies – The Farmer and the Cook – July 2018

Ingredients

Olive Oil

1kg Gravy Beef - diced

Medium Onion, carrot and celery chopped 2 Garlic cloves

chopped

¼ cup plain flour

2 Tbs instant gravy powder and beef stock

2 Tbs each of barbecue sauce, Worcestershire, soy sauce and tomato paste Dried porcini

mushrooms or button mushrooms

Fresh rosemary and thyme leaves

3 sheets of frozen puff pastry sheets thawed

Method

1. Preheat oven to 180 Celcius.
 2. Heat oil in a large casserole dish and brown beef in stages. Transfer to a bowl and then cook onion, carrot and celery mixture with garlic until fragrant. Add beef to pan, add flour and stir.
 3. Add the rest of the sauces, gravy powder, beef stock and 2 cups of cold water to the casserole. Cover and bring to the boil then reduce to low heat and simmer for a good 45 mins.
 4. Add mushies, simmer covered for another half an hour, add rosemary and thyme and simmer uncovered for another 30 mins. You can add more water if it is becoming too thick.
 5. Let the mixture cool and try not to eat too much of it before it makes it into the pies!! Make the pies
1. Spray pie containers with oil
 2. Line containers with puff pastry and add cooled filling. Put two holes in the top with a knife, spray with oil and then place in oven for 30 mins. These freeze really well and you can use any filling you choose!