

# Beef, Mushroom & Red Wine Pie



## what you need

- 750g John Penny braising steak, cubed
- 1 tablespoon olive oil
- 300g shallots, peeled
- 250g large flat mushrooms, sliced
- 250ml red wine
- 2 beef stock cubes made up to 450ml with boiling water
- 20g pack fresh thyme, leaves removed from stem
- 1 tablespoon cornflour, blended with a little cold water
- 500g fresh shortcrust pastry or puff pastry
- 1 beaten egg and milk to glaze

**Cooking time:** 2 hrs 55 mins

**Serves:** 4

## how to cook

- 1 Heat the oil in a large flameproof casserole dish or heavy based saucepan.
- 2 Add the steak and cook for 10 - 15 minutes, stirring occasionally until evenly browned.
- 3 Stir in the shallots and mushrooms and cook for a further 5 minutes.
- 4 Stir in the red wine, stock and thyme, bring to the boil, reduce the heat, cover and cook gently for 1 hour, until the meat is tender.
- 5 Stir in the cornflour and seasoning to taste and transfer the mixture to an ovenproof dish. Allow to cool slightly.
- 6 Whilst it is cooling, roll out the pastry on a lightly floured surface to fit the top of the dish. Moisten the edges of the dish with water, top with the pastry and run a knife around the edge to trim the edges.
- 7 Add the slightly cooled meat. Use the trimmings to decorate the pie with pastry leaves. Brush the pastry with the beaten egg and milk.
- 8 Place in a preheated oven Gas 6 200°C, fan 180°C, 400°F for 25 minutes, until the pastry is crisp and golden.

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