

Beef Shin, Porter and Oyster Pie



Cooking time: 2 hrs

Serves: 4

how to cook

- 1 Pre-heat the oven to Gas 6, 200°C, fan 180°C, 400°F. Heat the vegetable oil in a large, heavy frying pan or saucepan, lightly flour the meat with some of the flour and season with salt and pepper.
- 2 Fry the meat in 2 or 3 batches over a high heat until nicely browned then put to one side.
- 3 Fry the onions and garlic for a few minutes until lightly coloured, then add the remaining flour and tomato purée and stir over a low heat for a minute or so.
- 4 Slowly add the porter and beef stock, stirring constantly to avoid lumps forming.
- 5 Add thyme, bay leaf and the pieces of beef, bring back to the boil, cover with a lid and simmer gently with a lid on for about 2 hours or until the meat is tender.
- 6 When the meat is cooked, the sauce should have thickened to a gravy-like consistency. If not, mix a little cornflour to a paste with some water, stir into the sauce and simmer for a few minutes.
- 7 Let the mixture cool down and use to fill the pie dishes (or single dish) to about 1cm from the top.

what you need

- 900g trimmed John Penny beef shin or flank, cut into 3cm cubes
- Vegetable oil, to fry
- 2tbsp plain flour
- salt and freshly ground black pepper
- 1 medium onion, peeled and finely chopped
- 1 garlic clove, peeled and crushed
- 1tsp tomato purée
- 200ml porter or Guinness
- 1.5 litres beef stock
- 1tsp chopped thyme leaves
- 1 small bay leaf
- cornflour
- 12 oysters, 8 removed from the shell and 4 left in the half shell

For the parsley crust

- 2tbsp fresh white breadcrumbs
- 1tbsp chopped parsley
- A good knob of butter

For the pastry

- 225g self-raising flour
- 1tsp salt
- 85g shredded beef suet
- 60g butter, chilled and coarsely grated
- 1 medium egg beaten to glaze

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- 8 To make the pastry, mix the flour and salt with the suet and grated butter. Mix in about 150-175ml water to form a smooth dough and knead it for a minute. Roll the pastry on a floured table to about $\frac{3}{4}$ cm thick and cut out to about 2cm larger all the way round than the pie dishes (or dish) with a slit or hole in the middle for the oyster. Brush the edges of the pastry with a little of the beaten egg and lay the pastry on top, pressing the egg-washed sides against the rim of the dish. Cut a 2cm hole in the centre but leave the pastry attached so you can drop the oysters in when cooked then brush with beaten egg.
- 9 Leave to rest in a cool place for 30 minutes.
- 10 Pre-heat the oven to Gas 6, 200°C fan 180°C and cook the pie for 40-50 minutes, or until the pastry is golden.
- 11 To make the parsley crust just melt the butter in a pan and mix the crumbs and parsley in and season.
- 12 To serve remove the pastry disc and insert a couple of shucked oysters and return to the oven for 10 minutes.
- 13 Scatter the 4 oysters in the shell with the parsley crust and grill until golden then place over the hole.