

Dadâ€™s Scotch Steak and Ale Pie

Serves

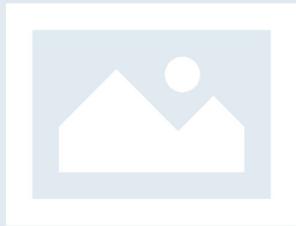
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Prep Time

35 minutes

Cooking Time

3 hours 40 minutes



Ingredients

- 850 g Scotch Beef shoulder, cut into chunks
- 1 large onion, sliced
- 2 cloves garlic, finely chopped
- 1 large carrot, finely chopped
- 20 g seasoned plain flour
- 2 sprigs thyme
- 75 g thinly sliced pancetta
- 330 ml stout or ale
- 200 ml beef stock
- 1 tbsp brown sugar
- 2 tsp red wine vinegar
- 320 g pack of puff pastry
- 1 egg, beaten
- 2 tbsp vegetable oil
- Salt & pepper

Cooking Method

- 1 - Preheat the oven to 160°C/gas 4.
- 2 - Season the flour with salt and pepper. Toss the chunks of beef in the flour. Heat half the vegetable oil in a medium casserole dish and, when it's hot, brown the meat in batches.
- 3 - Remove beef and keep aside. Add the remaining oil to the pan then add the pancetta and onions and a pinch of salt & pepper then cook gently until the onions are soft (around 2-3 mins). Add the chopped carrots and garlic and cook for around 5 minutes. Add the thyme leaves, stout or ale, dark brown sugar and red wine vinegar and bring to a simmer.
- 4 - Return the meat to the pan and cover with stock, then bring to a simmer. Put the lid on the casserole dish and transfer to the oven. Cook for between 2-3 hours, stirring occasionally, until the meat is really tender and the sauce thick but not too dry. Top up with a little more stock, if it looks too dry. Once cooked, check the seasoning, then cool completely (ideally cook the filling the day before).
- 5 - Preheat the oven to 220°C/fan200°C/ gas 8. Lightly flour a work surface and roll out the pastry until it is 5mm thick or use ready rolled.
- 6 - Take a one litre pie dish and place it upside down on the rolled pastry and cut the pastry to fit.
- 7 - Spoon the pie filling into the dish. Brush a little egg wash around the edges of the dish then gently lay the pastry on top and press down lightly round the edges so it sticks. Take a small knife and make a little cross in the centre of the pie to allow steam to escape. You can also use a small fork to make indentations around the edges of the pie. If you're using cut out pastry letters brush a little beaten egg on to help them stick on top.
- 8 - Lightly brush the pastry all over with beaten egg.
- 9 - Bake the pie in a hot oven for 40-45 minutes until the pastry is golden brown and the pie filling is piping hot. Serve with steamed greens or peas.



Find all recipes at scotchkitchen.com