

Easy steak pie



Prep: 15 mins

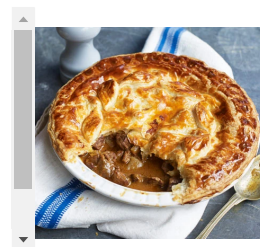
Cook: 3 hrs



Easy



Serves 6



Ingredients

3 tbsp sunflower oil

1kg braising steak, diced

2 onions, roughly chopped

3 tbsp plain flour

1 tbsp tomato ketchup

2 beef stock cubes mixed with 600ml boiling water

375g sheet of ready-rolled puff pastry

1 egg yolk, beaten

Method

Step 1 To make the filling, heat the oven to 160C/140C fan/gas 3. Heat half the oil in a large casserole dish, brown the meat really well in batches, then set aside. Add the onions adding a drizzle more oil, then cook on a low heat for 5 mins until coloured.

Step 2 Scatter over the flour, stirring until the flour turns brown. Tip the meat and any juices back into the pan along with the ketchup and give it all a good stir. Pour over the stock, season, and bring to a simmer then cover with a lid and put in the oven for about 2 hrs, until the meat is tender. *The filling can be made up to three days ahead and chilled or frozen for up to three months.*

Step 3 To make the pie, heat the oven to 220C/200C fan/gas 7. Tip the filling into a 24-26cm rimmed pie dish and brush the rim of the dish with some yolk. Unravel the pastry, drape over the dish and use a knife to trim and press the edges against the side of the dish. Re-roll your trimmings to make a decoration if you like. Brush the pie heavily with egg yolk. Make a few little slits in the centre of the pie and bake for 40 mins until golden. Leave to stand for a few minutes before serving.