

Great RECIPES



Beef and Mushroom Pie.

Serves: 6

Ingredients.

1Tbspn Raw Materials EVO Olive Oil.
1kg rump steak, large diced.
1 large brown onion, roughly chopped.
4 cloves of garlic, crushed.
500ml Moredough Kitchens Beef Stock.
2 large carrots, chopped.
200g mushrooms, halved.
1 cup peas, frozen or fresh.
300ml Moredough Kitchens Premium
Mushroom Sauce
salt & pepper to taste
500g short crust pastry
1 sheet of puff pastry
Egg wash (1 egg beaten with a dash of milk)



Pie Filling.

- Heat oil in a large heavy based casserole dish.
- Add the beef and brown over high heat.
- Reduce the heat and add onion then garlic and cook until soft.
- Cover with beef stock and cook very slowly until meat is tender. This may take more than 1 hour.
- Add carrots, mushrooms and peas and cook until vegetables are tender and the sauce has reduced.
- Add Moredough Kitchens Sauce and season to taste.
- Allow filling to cool slightly

To make the Pie.

Pre heat oven to 200°C.

- Line a 25cm deep pie tin with the short crust pastry. I use a deep fluted quiche tin with a removable base.
- Fill with cooled meat filling.
- Top with a sheet of puff pastry and crimp the edges together. Brush the top with egg wash.
- Bake for approximately 40 minutes.

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