

# TRADITIONAL AUSSIE MEAT PIE

## EQUIPMENT

3 PIE TINS, BAKING TRAY, CHEF KNIFE, WOODEN SPOON,  
MEDIUM SIZE FRY PAN, ROLLING PIN

## INGREDIENTS

500GM BEEF MINCE, 3 SHALLOTS, 30GM BUTTER, 30GM PLAIN FLOUR, 200GM BEEF STOCK, SALT,  
WORCESTERSHIRE SAUCE, 1 EGG YOLK, 300-400GM SHORTCRUST PASTRY

## METHOD

HEAT A MEDIUM SIZE FRYPAN OVER HIGH HEAT AND ADD A SPLASH OF OLIVE OIL AND THEN ADD THE BEEF MINCE AND COOK UNTIL IT BEGINS TO BROWN

SEASON THE MINCE WELL AND ONCE IT'S STARTING TO COLOUR ADD THE BUTTER AND SHALLOTS AND COOK FOR A FURTHER 4-5 MINS

ONCE THE MINCE HAS COOKED ADD THE FLOUR AND COOK THE FLOUR OUT FOR ANOTHER 3-4 MINS

ADD THE STOCK AND A FEW SPLASHES OF WORCESTERSHIRE SAUCE BRING TO THE BOIL AND COOK DOWN FOR ANOTHER 4-5 MINS UNTIL THICKENED

REMOVE FROM THE HEAT AND SET ASIDE TO COOL WHILE YOU ROLL OUT THE PASTRY

ROLL OUT THE SHORTCRUST PASTRY AND CUT 6 CIRCLES SLIGHTLY LARGER THAN YOU PIE TINS

PLACE A CIRCLE OF PASTRY IN THE PIE TINS AND PRESS GENTLY IN TO ALL SIDES, PAR BAKE THE PIE BASES IN A PRE-HEATED OVEN COMBI SETTING 180 DEGREES FOR 5 MINS

REMOVE FROM THE OVEN AND EGG WASH THE PIE BASES ON THE INSIDE AND RETURN TO THE OVEN FOR ANOTHER 5 MINS

ONCE COOKED REMOVE AGAIN AND FILL THE PIE BASES WITH THE MINCE MIX, EGG WASH THE OUTER EDGE OF THE PIE TOPS AND PRESS ONTO THE PIE BASE

TRIM THE EXCESS PASTRY FROM THE EDGES OF THE PIES AND EGG WASH THE TOP, PLACE IN A PRE-HEATED OVEN COMBI SETTING 180 DEGREES FOR 25 MINS UNTIL GOLDEN

SERVE STRAIGHT FROM THE OVEN WITH LASHINGS OF TOMATO SAUCE WHILE WATCHING YOUR FAVOURITE SPORT

## HINTS & TIPS

- BRUSHING THE INSIDE OF THE PASTRY BEFORE ADDING THE FILLING HELPS THE PASTRY STAY CRISP AND STOPS THE BOTTOM FROM GOING SOGGY
- ADD A SPLASH OF RED WINE ONCE THE MINCE IS BROWNEED, REMEMBER TO COOK IT OUT BEFORE ADDING THE STOCK THEN YOU WILL HAVE A BEEF BURGUNDY PIE
- IF BEEF IS NOT YOUR THING YOU CAN ALWAYS DO THE SAME WITH PORK OR EVEN CHICKEN MINCE