



Steak & Stilton Pie

The traditional pie

Serves: 4

Prepare: 10 Minutes

Cook: 50 Minutes

Difficulty: medium

Ingredients

For The Filling

- 350g organic [beef skirt steak](#), diced
- 3 onions, diced
- 3 garlic cloves, finely chopped
- 3 carrots, finely diced
- 2 sticks of celery, finely chopped
- 4 large field mushrooms, sliced
- 2 sprigs of fresh rosemary
- olive oil
- 1 bottle of ale
- 1 tbsp plain flour
- 100g stilton

For The Pastry

- 400g plain flour
- 1 tbsp english mustard powder
- ½ tsp salt
- 100g lard
- 100g butter
- 2 eggs, beaten (1 for the pastry and one for the egg wash)

Method

1. First, make the pastry. Into a food processor add the flour, mustard powder, ½ tsp salt, the lard and butter, and pulse until combined. Add 1 egg and pulse again. Add 1 tbsp of cold water, if needed, until it forms a short pastry. Knead the mixture into a ball, wrap in cling film and place in the fridge to chill for at least 30 minutes. This pastry can be made ahead of time and stored for 3 days in the fridge or frozen for 2 months
2. Preheat the oven to 190C. Heat a glug of oil in a pan over a medium to low heat and gently fry the onions, garlic, carrots, and mushrooms. Cook until they begin to soften before adding your organic beef, rosemary and a pinch of salt and pepper
3. Fry for 3-4 minutes until the beef begins to brown then pour in the ale. Allow it to warm before spooning in your flour, mixing until it begins to thicken without lumps. Bring to a gentle simmer
4. While the filling comes to a simmer, roll out the pastry on a floured surface to the thickness of a pound coin, and large enough to cover the pie dish. Keep the pastry dusted with flour to ensure it doesn't stick to the work surface whilst rolling it
5. Transfer the beef to a pie dish and crumble the stilton amongst the filling before placing the pastry over the top of your pan, trim away any excess pastry from the edges of the pie dish and pinch around the edge to seal. Brush the top of the pastry with the beaten egg wash to glaze. Be sure to make small holes/pricks in the pastry to allow steam to escape during baking
6. Bake the pie in the oven for 45 minutes or until the pastry is cooked and beautifully golden