

Australian Good Meat

Chunky beef pie



Prep time: 20 minutes

Serves: 4

Cook time: 40 minutes

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- Australian - **Good Meat**

Ingredients

500g rump steak,
cut into small
cubes

2 tbsp plain flour

1 brown onion,
chopped

2 medium carrots,
chopped

1 celery stick, chopped

150g mushrooms,
sliced

1 cup beef stock

1 tbsp barbeque sauce

2 tbsp Worcestershire
sauce

2 tsp vegemite

1 tbsp tomato paste

2 sheets frozen
shortcrust pastry

2 sheets frozen
puff pastry

1 egg, lightly whisked

Method

1. Toss steak in flour. Add half the oil to a large frying pan over medium-high heat. Cook beef in batches for 5 minutes or until well browned. Transfer to a bowl.
2. Add remaining oil to pan and cook onions, carrots, celery and mushrooms for 2-3 minutes or until soft. Add stock, sauces, vegemite and tomato paste, stir to combine. Season to taste. Return beef to pan and reduce heat to low. Simmer for 30 minutes or until meat is tender and sauce has thickened.
3. Pre-heat oven to 200°C. Grease and line 4 x 1 ½ cup ovenproof pie dishes with shortcrust pastry, trim off excess. Divide mixture between pie dishes. Cut 4 lids from puff pastry sheets. Brush edges with egg. Place pastry lids on top of cases. Press edges to seal. Brush pie tops with egg.
4. Bake for 25-30 minutes or until puffed and golden. Serve.

Tips

- Puff pastry can be used for the base as well.