BEST EVER BEEF PIE
TM 31

Total: 1h 20min
Preparation: 1h 0min

12 portion(s)

easy

Ingredients

2 Onions peeled and halved
2 cloves garlic peeled
20 g oil
30 g balsamic vinegar optional
1 heaped tsp ground cumin
1 heaped tsp smoked paprika
1200 g gravy beef diced
80 g tomato paste
40 g plain flour
50 g Worcestershire sauce
30 g balsamic vinegar
50 g Vegetable stock paste (or beef)
200 g water
salt and pepper to taste
1-2 qty EDC shortcrust pastry
2-3 sheet Puff Pastry or TM Ruff Puff

Preparation

Beef Pie Mix - Make ahead of time to allow to cool

Add onions and garlic to bowl and chop for 3 seconds on Speed 7. Add oil and 30g balsamic vinegar and sauté for 10 minutes at 100deg Speed 1.

Add remaining ingredients and cook for 45 minutes at 100 deg on Reverse Speed 1.

NOTE: It is your choice to add the extra balsamic at this stage. I have it in 2 steps, 1 to infuse the onions and 1 to infuse the sauce. You don't have to though.

Cook again for 15 minutes at Varoma on Reverse Speed 1 (with basket in place if you need to reduce liquid). Allow to cool for a few hours.

Pie Assembly

Make your pastry as required. If using an electric 4 pie maker you should get 12 pies from this quantity of beef.

If making one big pie you can reduce the amount of pastry required. Bake at 180jdeg for approximately 20 minutes or until golden.

This mix is delicious without pastry and served with vegetables or a mash potato top.

Note: Your pastry will be cooked properly if your pie mix is cold when placed into pastry.

Author: EbonyD   **Source:** http://www.recipecommunity.com.au