



Steak Pie

I prefer to cut the beef into smaller chunks, taking out the stringy fat. Put two OXO cubes into a measuring jug and add half a litre of boiling water. Using browning is not essential but does add a certain luxurious dark brown colour to the gravy. Cook the beef chunks on a hob on a low heat for at least 2 hours stirring every so often. Check your gravy does not reduce too much, pour 50ml of HP sauce into your gravy mix, this will add a certain bite to your gravy.

About 15 minutes before your steak pie meat is ready you can prepare the puff pastry. Cut out the puff pastry and cook in a hot oven (180°) for about 10 minutes or until the pastry rises in the oven and turns golden brown.

INGREDIENTS

Diced Beef (600g)

Oxo cubes x2

Sarson's Browning (Optional)

HP Sauce

Puff Pastry (Jus-Rol 320g)