

Steak Pie with Shortcrust Pastry

Total time **155 mins** 10 mins preparation time **145 mins** cooking time

INGREDIENTS

6 portion(s)

3 tbsp	vegetable oil
1 kg	diced braising beef steak (chuck)
2	onions, peeled and chopped
3 tbsp	flour
1 tbsp	fresh thyme leaves, chopped
2 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u> Freshly ground black pepper
600 ml	hot beef stock
320 g	sheet ready-rolled shortcrust pastry
320 g	sheet ready-rolled puff pastry
1	egg, beaten

PREPARATION

Step 1

Preheat oven to 160C/140C Fan/Gas 3. Heat 2 tbsp of the oil in a large casserole dish on the hob and brown the meat all over in batches. Lift the meat out and set aside.

Step 2

Add the remaining 1 tbsp oil and fry the onions gently for 5 minutes until softened. Tip in the flour and stir well until it browns. Then add the meat and any juices back to the pot, along with the thyme, Kikkoman Soy Sauce and plenty of black pepper. Stir well then pour in the stock, bring to a simmer, cover and cook in the oven for 1.5-2 hours until the meat is tender.

Step 3

When you are ready to assemble the pie turn the oven temperature up to 220C/200C Fan/Gas 7. Lightly grease a 25cm round pie dish and line with the shortcrust pastry, leaving a bit overhanging the sides. Brush all around the top edges with beaten egg. Spoon the slightly cooled filling into the middle of the dish and level it out with the back of the spoon. Top the pie with the sheet of puff pastry and seal it well round the edges by pressing (or crimping) the two pastry layers together. Trim off any excess pastry and brush with lots of beaten egg. Cut a slit in the centre for steam to escape and bake the pie for 40 minutes until golden brown and bubbling inside. Allow to rest for a few minutes before serving. Enjoy with mashed potatoes, peas and extra gravy if liked.