

LOCAL STEAK, ALE & STILTON PIE



Quick 1 pot make ahead dish. Suitable for freezing too. Serves 4

All ingredients available at Johns!

- 1 tbs olive oil
- 1 large white onion, peeled & sliced
- 800g diced W/Country stewing steak
- 1 bottle of local Dark Night ale
- 100g Long Clawson Stilton
- 1 beef stock cube
- 1 tbs seasoned plain flour
- Freshly ground black pepper
- 1 pack frozen puff pastry, defrosted

Alternative recipe idea! Omit the puff pastry & pop some homemade dumplings into the pan 20 mins before the end of cooking time. Serve with fresh seasonal vegetables

PREPARATION

- Heat a splash of oil in a medium sized ovenproof dish on a medium heat. Add the onion & fry for 5 mins. Remove from the pan.
- Coat the stewing beef in the flour, add to the pan & brown all over for 5 minutes.
- Pour in a little of the Dark Night ale & cook until evaporated.
- Slowly pour in the remainder of the ale in, stirring all the time until it thickens.
- Dissolve the stock cube in 300ml of hot water & add to the pan.
- Crumble in the stilton, add the onions, cover the pan & simmer for 45mins.
- Place in the oven for 1 hour on 200°C/400°F/GM 6
- Roll out the pastry into a disk & cook to pack instructions.
- Place on top of meat and serve into portions with fresh seasonal vegetables