



# Steak & Ale Pie

By Emma Theobald (Abbeyfield Marketing Team)

Abbeyfield  
Making time for older people



 6 servings

 Prep: 30 minutes

Cook: 3 hours

## INGREDIENTS

### For the casserole

Vegetable oil for frying

1 onion, finely chopped

2 sticks of celery, finely chopped

2 carrots, chopped

1kg of diced beef (either braising steak or skirt)

Beef stock

A bottle of ale

Bay leaf

1 tsp ground mace

Cornflour or beef gravy granules to thicken

Salt and pepper to taste

### For the pastry

400g plain flour

200g chilled butter, cut into cubes

1 tsp mustard powder

1 tsp salt

1 whole egg

Cold water to bind

## METHOD

1. Preheat the oven to 170C or 160C fan.
2. Fry the onions, celery and carrots until soft and transfer to an ovenproof casserole dish. Add the beef, stock, bay leaf, ale and mace, plus salt and pepper to taste. Place in the oven and slow braise for 2 hours. Remove from the oven and set aside to cool.
3. Meanwhile, make the pastry. Place the flour, salt and mustard powder in a large bowl, combine and add the butter. Rub the butter into the flour until it resembles breadcrumbs.
4. Add the egg and use a knife to work into the flour and butter, then add enough cold water (a little at a time) to bring the mixture together as a pastry ball. Wrap in cling and pop in the fridge for 10 minutes.
5. Grease a 10" metal pie dish (I recommend using a tin pie dish rather than a stoneware or glass one to avoid a soggy bottom!). Roll out 2/3 of the pastry and carefully line the pie tin.
6. Fill the pie generously with the beef filling, removing the bay leaf.
7. Roll out the remaining third of pastry to create a pie lid. Pat the edges of the pastry on the pie dish with a little water and cover the pie with the lid, pressing the pastry together and crimping the edge (either with a fork or your fingers). Egg wash the top of the pie with a beaten egg.
8. Place the pie in a preheated oven at 180C and bake for 30 – 40 minutes until golden brown.
9. Serve with mashed potatoes and seasonal vegetables

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