



# Beef Bourguignon Pie

Serves 6

## Ingredients

4 tbsp of oil  
800g diced chunk steak, dusted with 2 tbsp plain flour, seasoned  
200g unsmoked bacon lardons  
400g shallots, peeled  
250g button mushrooms  
300ml beef stock  
300ml red wine  
2tsp horseradish  
2 tsp garlic paste  
375g ready-made puff pastry  
milk, for brushing

## Method

1. Heat 2 tbsp oil in a casserole dish and brown the steak. Place aside.
2. Fry the bacon until crispy. Place aside.
3. Add 1tbsp oil then brown the shallots, place them aside. Repeat with the mushrooms.
4. Add everything back to the casserole dish with the stock, wine, horseradish and garlic paste. Simmer for 1 hour.
5. Pre heat the oven to 200°C/Gas mark 6.
6. Transfer everything to a pie dish.
7. Roll out the pastry and cut a circle just bigger than the dish. Mould extra pastry onto the edge of the dish and brush with milk.
8. Put the pastry lid over the pie dish and crimp the edges. Make two slits in the top of the pastry, brush with milk and cook for 25-30 minutes.