



Steak and Vegetable Shortcrust Pastry Pie

Ingredient	10 Portions	50 Portions	100 Portions
Diced Steak	600g	3kg	6kg
Onion (Diced)	100g	500g	1kg
Carrot (Diced)	100g	500g	1kg
Garlic (Diced)	1 clove	3 cloves	5 cloves
Garden Peas	50g	250g	500g
Shortcrust Pastry (FFT Recipe)	400g	2kg	4kg
Gravy Powder (Gluten Free)	As required	As required	As required
Beaten Egg	1	1	2
Salt and Pepper	To taste	To taste	To taste
Mixed Herbs	pinch	1 tbsp	2 tbsp

Key Points

A sprinkle of dried herbs or cracked black pepper over the top of the pastry before it goes in the oven can improve the appearance of the pies.

Method

1. In a large saucepan add a generous glug of oil for frying and put on a high heat
2. Once the oil is hot add the onions and carrots and fry for a couple of minutes until starting to colour
3. Add the diced steak and season liberally with salt and pepper
4. Once the steak has started to brown, add the garlic and mix well
5. Add the mixed herbs and allow to cook for about 10 minutes on a medium heat
6. Add enough water to cover the ingredients, and bring the pan to the boil, reduce to a simmer and cook for 1 ½ hours adding more liquid if necessary
7. Add the garden peas, then following the manufacturer's instructions thicken the sauce with the gravy powder
8. Taste the sauce, adjusting seasoning if necessary
9. Prepare the shortcrust pastry as per the FFT recipe
10. Portion the pie filling into ceramic dishes, then top with the rolled out pastry
11. Brush with beaten egg, cook in the oven at 170°C until the pastry is golden and the dish is piping hot in the middle
12. Cool

Allergens Wheat, Milk, Eggs