

## Steak and Ale Pie

Serves 6

### INGREDIENTS

**800 g** beef (chuck roast)  
**500 ml** dark beer (Guinness or Köstritzer)  
**2 tbsp** flour  
**100 g** bacon  
**2** onions  
**1 clove** garlic  
**2** carrots  
**250 g** mushrooms  
**4 tbsp** vegetable oil  
**1 tsp** dried thyme  
**1 tbsp** cane sugar  
**1 tbsp** tomato paste  
**400 ml** beef stock  
**1** bay leaf  
**1 tbsp** Worcestershire sauce  
**275 g** puff pastry → 2 sheets  
**120 g** cheddar (grated)  
**1** egg  
salt  
pepper





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### METHOD

1. Cut beef into bite-sized pieces and dust lightly with flour. Dice bacon strips. Peel onions, garlic clove and carrots. Finely chop garlic, onions and carrots. Wash and cut mushrooms into bite-sized pieces.
2. On **Induction Hob setting 7**, heat up vegetable oil in a pot and fry pot-roast cubes portion by portion for approx. 4 - 5 min. in total. Set aside. Fry the bacon over medium heat until the fat has melted. Add onions, carrots, thyme, and garlic to the pot, and lightly sauté for approx. 10 min., or until the onions become translucent. Sprinkle with cane sugar, and let it caramelize for approx. 2 min. Now add tomato paste and mushrooms and mix well. Add seared beef back to the pot. Sauté for approx. 3 more min.
3. Deglaze with beer and let it reduce for 5 min. Pour in beef stock and add bay leaf and Worcestershire sauce. Season with salt and pepper. Reduce to low heat and with the lid on, cook for approx. 2 hr on **Induction Hob setting 5** until the meat is tender. Stir from time to time.
4. Allow the finished beef mixture to cool down. Preheat the oven to **220 °C Circo Therm®**. Fit a layer of puff pastry into a parchment paper-lined baking dish (Ø 29 cm). Allow the puff pastry to drape around the rim of the dish. Add the meat filling and top with cheddar. Cut second layer of puff pastry to the right lid size and lay over onto the cheese. Fold the overlapping part of the dough around the rim and pinch between your thumb and forefinger. Using a knife, cut a diamond pattern into the top layer of the puff pastry.
5. Beat an egg and brush all the exposed puff pastry with the egg wash. Bake in the oven for approx. 25 min., or until the pie becomes golden brown. Enjoy!