

# *The Gypsy Chef*

## **Steak and Guinness Pie**

2 tablespoons butter  
4 cloves garlic, minced  
2 large red onions, finely diced  
2 carrots peeled and finely diced  
2 stalks celery, finely diced  
1 sprig rosemary  
1 sprig thyme  
1 bay leaf  
1 -8 ounce package baby bella mushrooms, wiped cleaned and sliced  
2 1/2 pounds beef brisket  
2 tablespoons all purpose flour  
1 - 12 ounce bottle Guinness Stout  
6 ounces grated cheddar cheese

Preheat the oven to 375 degrees.

Cut the brisket or stew meat into ½ inch dice. Smaller cuts enable the pie to cook faster but also allow the pie to hold together should you decide to cut it into wedges. To cut the meat easily, place it in the freezer for 30 minutes.

Using a large dutch oven, heat the butter over medium heat. Add the garlic and onions and cook until soft, about 7-10 minutes. Add the celery and carrots, herb sprigs and mushrooms and cook, stirring often until the mushrooms are browned and dry.

Season the meat with sea salt and freshly ground pepper. Stir the meat and flour into the pan and cook over high heat for about 3 minutes. Add enough Stout to cover the meat. Give it a good stir, bring to a boil. Cover and place in the oven for about 1 1/2 hours.

Remove the stew from the oven and taste. If the sauce has thickened and the meat is tender, stir in the Stilton and half the cheddar cheese.

Turn it out into a prepared pie pan. Sprinkle the other half of the cheddar on top.

You could also fill individual ramekins.

Cover with pastry and bake at 375 degrees, for 35-45 minutes until the pastry is puffy and golden.

*bon appétit*  
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## **Pastry**

1 1/2 cups self rising flour

3/4 teaspoon salt

1 stick unsalted butter

small bowl of ice water

1 egg, lightly beaten with a few drops of water

Whisk together the flour and salt in a bowl. Slowly work in the butter with a pastry blender or your fingers until the butter morsels are the size of peas.

Slowly add ice cold water one tablespoon at a time, until the dough starts to come together.

Turn the dough out onto a floured marble slab and form into a ball, flatten and wrap in plastic wrap. Allow to rest in the refrigerator while the stew cooks, about 1 hour.

Remove from wrap and place on a lightly floured surface. Roll out until large enough to cover the pie dish.

Cover and crimp sides with a fork.

Slit the pastry with a knife and brush with the beaten egg. Place on a sheet pan to bake.

Bake at 375 degrees, for 40-45 minutes until the pastry is golden. Serve immediately.