

# Steak and Ale Pie filling

Cuisine: **English**

Food category: **Beef**



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## Program steps

Preheating: 210 °C

1	Hot air	100 %	Termination by time	00:20 hh:mm	210 °C	100 %	
2	Combination	50 %	Termination by time	03:00 hh:mm	175 °C	100 %	

## Ingredients - number of portions - 0

Name	Value	Unit
Beef chuck steak	1000	g
olive oil	30	g
Onion	200	g
Mushrooms	200	g
Garlic cloves	5	g
beef stock	500	g
Ale	568	ml
Thyme (fresh)	10	g
Black Pepper	5	g
Salt	5	g
Puff pastry	500	g
Egg (for egg wash)	50	g

## Nutrition and allergens

Allergens: A, Dairy, Egg, Gluten  
 Minerals: Ca, Calcium, copper, Fe, iron, Iron, K, Magnesium, Manganese, Mg, Ph, phosphorus, Phosphorus, potassium, Potassium, Selenium, Sodium, Sodium: 38758 mg, Zinc  
 Vitamins: A, B vitamins (B2, B3, B5, B7, B9), C, D, E, Folate, K, Niacin, Riboflavin, Thiamin, Vitamin A, Vitamin B6, Vitamin C, Vitamin D, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

## Directions

This classic steak and ale pie is a hearty and comforting dish, perfect for any occasion. Start with tender chunks of beef cooked in a rich ale gravy, encased in a flaky pastry. Serve with mashed potatoes and vegetables for a satisfying meal!

Season beef with salt, pepper & Rapeseed oil. Mix well and place beef in GN tray. Place in the oven at 210 degrees for approximately 15 minutes or until golden brown.

Once brown, add diced onion, mushrooms and sliced garlic, place in oven for 5 mins.

Add 2 x tablespoons of tomato puree , 568 ml of ale or stout and mix well. Top up with water and 4 sprigs of thyme until beef is well covered.

Place in the oven with a tray on top or foil and cook at 175 degrees for up to 3 hours or until beef is soft & tender.

Once cooked, add thickening agent (gravy powder) then blast chill.

Start building pies.

