

BEEF AND GUINNESS PIE



Preparation : 15 min - **Resting :** - - **Cooking :** 1 hr 35 min - **Equipment :** -

Ingredients : 4

- 3 tbsp olive oil - 800 g stewing or shoulder beef - (in 1cm cubes) - 1 onion, peeled and quartered - 3 cloves garlic (peeled) - 1 tbsp rosemary - 130 ml Guinness® - 130 ml beef stock - puff pastry - (see recipe or readymade) - 1 beaten egg - salt, pepper

1. Put 1 tbsp of the oil and half the meat in the metal bowl and run the EXPERT programme, 5 minutes/speed 1A/120 °C. Set the seared meat aside in a bowl. Repeat the process for the remaining meat.

2. Put the onion into the metal bowl; add the garlic and rosemary. Run the EXPERT programme 10 seconds/speed 13 (without heating). Scrape down the wall of bowl with a spatula*.

3. Add the remaining oil; restart the EXPERT programme, 5 minutes/speed 1A/110 °C. Add the seared meat, Guinness® and beef stock to the metal bowl. Run the EXPERT programme, 1 hour/speed 1A/105 °C. The sauce will gradually thicken and meat will become tender. If desired, thicken the sauce with a little cornflour.

4. Preheat the oven to 200 °C (190 °C fan, gas mark 6). Spoon the beef mixture into ramekins. Cut four discs of puff pastry and place one on top of each ramekin. Gently press on the edges to seal the lids. Brush the top of the pastry with a beaten egg. Make a small hole, using a skewer, in the top of each lid to allow the steam to escape.

5. Place ramekins on a baking tray; bake for 25 minutes until the pastry has lightly risen and is golden

brown.

Cook Expert ■

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