

# Beer Mince & Onion Pie

Is there ever a day when pie is not a good idea? I think not! Well on less it's like 30° but unfortunately, we don't get many of them days.

Now depending on the type of pie, I'll either go with mash or chips. For example, cheese and onion pie would always come with chips and beans but I feel this is a mash kind of pie with lots of minty peas. Do you agree?



**Serves:** 5

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 1 hour 45 minutes

## Ingredients

- 800 g good quality mince beef.
- 3 large onions, finely diced.
- 3 sprigs of fresh rosemary, roughly chopped.
- 2 tbsps of flour.
- 2 tbsps of Dijon mustard.
- 355 ml of beer.
- 150 ml of Worcestershire sauce.
- 1 beef stockpot.
- White pepper.
- 1 tbsp of red wine vinegar.
- 1 egg.
- 1 sheet of ready-made all-butter shortcrust pastry or alternatively you could use puff pastry.

## Method

- In a large pot over a high heat add a splash of oil. Season the beef with salt and pepper and fry till browned, around 15 minutes. As the beef cooks it will start to release liquid, just keep cooking until that has evaporated and then it will start fry once again.
- Turn the heat right down and add the onions and rosemary to the beef. Cook the onions till soft, around 7 minutes. Add the flour, mustard and cookout for a couple of minutes.
- Next, turn the heat to high and pour in the beer. Allow that to reduce slightly and thicken for a few minutes.
- Add the Worcestershire sauce, beef stockpot and a good pinch of the white pepper. Cover with a lid, leaving a slight gap. Bring to a boil then turn the heat right down and simmer on a low light for 30 minutes.
- Once the filling is done add the red wine vinegar and check for seasoning, adjust accordingly. If you feel the filling is too wet, turn the heat up and reduce for a couple of minutes. You can now use the filling straight away or leave it till you are ready to make your pie.

- Transfer the filling to a pie dish, brush the edge of the dish with a bit of water or egg so that when you pop the lid on it will stick. Take the sheet of pastry and roll the lid out, you want it slightly bigger than the pie dish. Place the pastry on top of the pie trying to avoid any air bubbles, you want it to just overhang. Using a sharp knife trim the edges and crimp making sure the edge sticks.
- Whisk the egg and give the pastry a good brushing. Using a knife make a hole in the middle of the pie then sprinkle over some flaked salt. Place in a preheated oven set at 180°C for 30-45 minutes, or until the pastry is a beautiful golden colour.