

## PUB-STYLE STEAK AND ALE PIE



### Ingredients (serves 4 people):

#### Filling

3 tbsp water

½ tsp baking soda

1350 g boneless beef short ribs, trimmed and cut into 2,5 cm chunks or other beef well-trimmed of fat

½ tsp salt

½ tsp pepper

2 slices bacon, chopped

450 g cremini mushroom, trimmed, halved if medium or quartered if large

1 ½ cups beef broth

1 large onion, chopped

1 garlic clove, minced  
½ tsp dried thyme  
¼ cup wheat flour  
¾ cup Guinness or other stout beer

### **Crust**

1 large egg, lightly beaten  
¼ cup sour cream, chilled  
1 ¼ cups wheat flour  
½ tsp salt  
6 tbsp unsalted butter, cut into 2,5 cm pieces and chilled

### **How to Make It**

1. For filling, combine water and baking soda in large bowl.
2. Add beef, salt, and pepper and toss to combine.
3. Adjust oven rack to lower-middle position and heat oven to 180° C.
4. Cook bacon in large Dutch oven over high heat, stirring occasionally, until partially rendered but not browned, about 3 minutes.
5. Add mushrooms and ¼ cup broth and stir to coat.
6. Cover and cook, stirring occasionally, until mushrooms are reduced to about half their original volume, about 5 minutes.
7. Add onion, garlic, and thyme and cook, uncovered, stirring occasionally, until onion is softened and fond begins to form on bottom of pot, 3 to 5 minutes.
8. Sprinkle wheat flour over mushroom mixture and stir until all flour is moistened.
9. Cook, stirring occasionally, until fond is deep brown, 2 to 4 minutes.
10. Stir in beer and remaining 1 ¼ cups broth, scraping up any browned bits.
11. Stir in beef and bring to simmer, pressing as much beef as possible below surface of liquid.
12. Cover pot tightly with aluminum foil, then lid, transfer to oven and cook for 1 hour.
13. Remove lid and discard foil.

14. Stir filling, cover, return to oven, and continue to cook until beef is tender and liquid is thick enough to coat beef, 15 to 30 minutes longer.
15. Transfer filling to deep-dish pie plate.
16. Once cool, filling can be covered with plastic wrap and refrigerated for up to 2 days if needed.
17. Increase oven temperature to 200° C.
18. For crust, while filling is cooking, measure out 2 tablespoons beaten egg and set aside.
19. Whisk remaining egg and sour cream together in bowl.
20. Process wheat flour and salt in food processor until combined, about 3 seconds.
21. Add butter and pulse until only pea-size pieces remain, about 10 pulses.
22. Add half of sour cream mixture and pulse until combined, about 5 pulses.
23. Add remaining sour cream mixture and pulse until dough begins to form, about 10 pulses.
24. Transfer mixture to lightly floured counter and knead briefly until dough comes together.
25. Form into 4-inch disk, wrap in plastic, and refrigerate for at least 1 hour or up to 2 days.
26. Roll dough into 11-inch round on lightly floured counter.
27. Using knife or 1-inch round biscuit cutter, cut round from center of dough.
28. Drape dough over filling, it's okay if filling is hot.
29. Trim overhang to 2,5 cm beyond lip of plate.



30. Tuck overhang under itself; folded edge should be flush with edge of plate.
31. Crimp dough evenly around edge of plate using your fingers or press with tines of fork to seal.
32. Brush crust with reserved egg.
33. Place pie on rimmed baking sheet.
34. Bake until filling is bubbling and crust is deep golden brown and crisp, 25 to 30 minutes.
35. If filling has been refrigerated, increase baking time by 15 minutes and cover with foil for last 15 minutes to prevent over browning.
36. Let cool for 10 minutes before serving.