



Steak & Smoked Cheese Pie

<https://www.mainland.co.nz/recipe/steak-and-smoked-cheese-pie.html>



Prep Time
10 mins

COOKING Time
105 mins

SERVES
4

The quintessential Kiwi steak and cheese pie gets an extra kick, thanks to the rich flavour of our Smoked Cheese.

Ingredients

- 1 tbsp oil
- 1 large onion, peeled and finely diced
- 1 garlic clove, crushed
- 1 tbsp chopped fresh herbs e.g. thyme, oregano, parsley
- 800g lean beef, diced
- 1 cup good quality beef stock
- 2 tbsp Worcestershire sauce
- 2 tbsp tomato paste
- 2 tbsp cornflour
- 150g Mainland Smoked Cheese, grated
- 4 sheets ready rolled puff pastry
- 1 egg and 2 tbsp milk, beaten together to make an egg wash
- Freshly ground black pepper, to taste

Method

1. Heat oil in a large saucepan and sauté onion, garlic, herbs and meat until browned.
2. Whisk together beef stock, Worcestershire sauce, tomato paste and cornflour. Add to the browned meat and simmer gently for 45 minutes to 1 hour, until the meat is tender and the sauce is reduced. Season to taste and set aside to cool.
3. Preheat oven to 190°C. Line 4 individual pie tins or 1 large family pie dish with the pastry sheets, trimming to fit neatly. Cut 4 pastry lids or one large lid and set aside.
4. Fill the dishes with the cooled meat and add a generous layer of Mainland Smoked Cheese.
5. Brush inside edges of pies with egg wash. Place the remaining pastry on top and pinch or crimp the sides to seal. Brush the tops with egg wash and sprinkle with freshly ground black pepper.
6. Bake pies for 35-40 minutes or until the pastry is golden and puffed.
7. Serve with greens and your favourite relish.