

# Inspired Hillier Recipes

## Pie

### STEAK & KIDNEY

Method:

Set the oven to 170c

Heat half of the oil in a pan and add half the meat to seal. Move the meat around to brown all over and then remove and repeat with the remaining meat. You do not want to over crowd the pan or the meat will steam and not brown.

When the meat is done, add the remaining oil to the pan to heat and add the onions. Cook until these have softened and slightly browned. Now add in the meat and any juices to the pan and stir in the flour. Cook for 2-3 minutes, stirring to prevent the flour catching.

Add the tomato puree, Worcestershire sauce, bay leaves and stock. Season well and bring to a simmer.

Transfer everything to an oven proof dish, cover and cook in the oven, until the meat is tender - about 2 hours. Remove, allow to cool and chill down.

To make the pie, set the oven to 170c. Line a pie dish with one sheet of pastry, letting it overhang the sides slightly. Fill with the cold filling and top with the second sheet of pastry. Crimp the edges and trim.

Use the trimmings to make decorative leaves/lettering to top the pie. Beat an egg with a pinch of salt and use to brush all over. Make a couple of slits in the top to allow steam to escape and bake the pie for 40 – 50 minutes.

Serve with buttered cabbage and carrots, mashed potato made with a dollop of wholegrain mustard and a jug of gravy.

