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The Brewer's House Slow Braised Cloughbane Steak & Ale Pie with Mushrooms and Shallots, Served with Champ Potatoes and Seasonal Vegetables

INGREDIENTS

4oz Steak Pieces
1 roll of Puff Pastry
6 Button Mushrooms (Cleaned)
6 Shallots
1pt Beef Stock
1 pt Ale or Stout

METHOD

In a pan, brown the steak pieces, season and place in a covered dish with the ale or stout and half the beef stock. Cook in an oven for 2.5hrs at 160°.

When beef is soft, remove from oven and drain the sauce into a dish.

Heat butter in a frying pan and cook the shallots until golden brown.

Add the mushrooms and fry for 3/4 minutes.

Add the beef and your sauce.

Thicken to your liking with the remaining stock.

Place mix into a casserole dish, cover with your pastry, brush with beaten egg and cook in the oven for 18 minutes at 180°

Serve with Creamy Champ and Fresh Vegetables