

Brunskill Beef

Traditional Hereford Cattle



Brunskill Beef, Parsnip and Stilton Pie

Serves 4

Cooking time: Please see below

Ingredients

Brunskill Beef braising steak, cut into chunks and trimmed, approx. 800g
300ml red wine
1-2tbsp vegetable oil
Salt and freshly ground black pepper
4 small onions, peeled and chopped
200g pancetta lardons
100g black pudding, cubed

500ml beef stock
30g dried mushrooms
1 parsnip, peeled and cubed
100g stilton, crumbled
1 large egg, beaten
Sea salt
Fresh thyme

You will need either short crust or puff pastry for the pie lid.

Method

1. Place the beef in a large dish and add the red wine. Cover and chill overnight. The next day, strain the wine from the beef into a jug (you will need this later). In a large pan, heat the oil, and brown the beef in batches, seasoning it as you go. Remove the beef and set aside on a plate. Add the onions to the pan and cook until just starting to colour. Add the pancetta and black pudding and cook until just browned, then add the beef back into the pan. Add the reserved wine, stock, mushrooms and parsnips. Bring to the boil, then cover, reduce the heat and simmer until the beef is tender and the liquid reduced – about 20/30 minutes. Meanwhile, preheat the oven to 180°C/fan 160°C/gas 4.

2. Transfer the meat to an oven proof dish and sprinkle the stilton on to the meat. Roll out your pastry lid to fit the top of the dish. Seal it firmly around the edge and brush with the beaten egg. Cut a couple of holes in the middle of the lid to allow the steam to escape. Sprinkle a little sea salt and chopped fresh thyme onto the top of the pie lid. Bake for 40-50 minutes until the pie is a deep golden brown colour.