



Individual Beef and Mushroom Pies



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 6

Ingredients

Filling

2 tablespoons oil
750g rump steak, cut into thin strips
2 onions, finely chopped
250g Swiss brown mushrooms, sliced
3 garlic cloves, crushed
2 teaspoons chopped thyme leaves
1 cup beer
1 cup sour cream
1/4 cup tomato paste
1 1/2 teaspoons smoked paprika
2 teaspoons cornflour, blended with a little water
1 teaspoon brown sugar
Salt and freshly ground pepper, to taste

Topping

250g (4-5) baby chat potatoes, very finely sliced
1 1/2 cups grated smoked cheddar cheese
Thyme sprigs, extra
Olive oil spray

Notes

We have used the Le Creuset mini round casseroles for this recipe. They can be purchased online by visiting <https://www.lecreuset.com.au/minigryde-250-ml-cerise>. These mini casseroles are also perfect for stews, gratins, soufflés and desserts.